WILTON YEARBOOK NINETEEN-EIGHTY

CAKE DECORATING

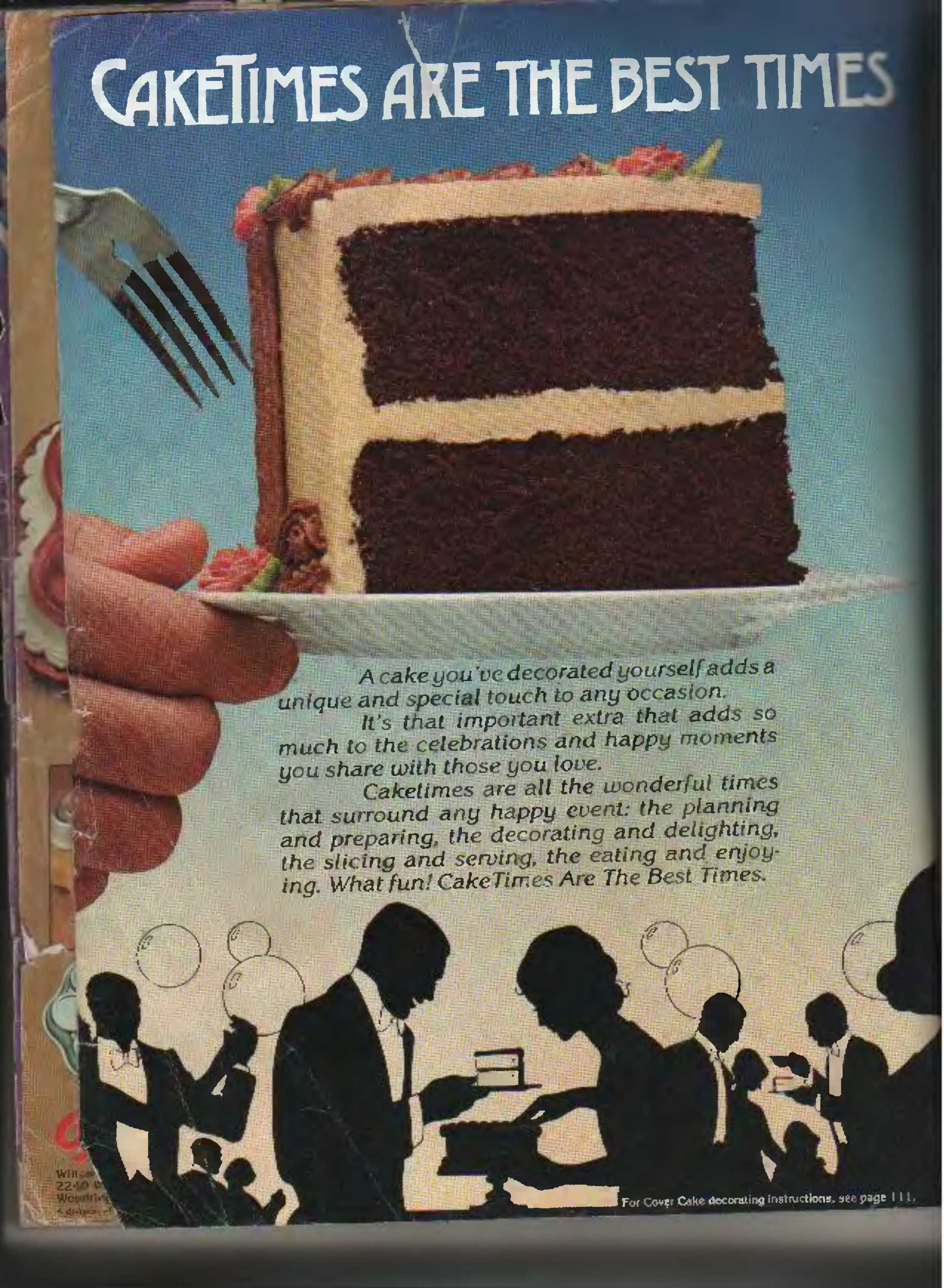
CAKETIMES ARE THE BEST TIMES

More than 200 new Cake Ideas with complete instructions

22-page Decorating Course to get you started

Over 1000 Quality Products help you put it all together

CakeTimes Are The Best Times



A cake you've decorated yourself adds a unique and special touch to any occasion.

It's that important extra that adds so much to the celebrations and happy moments you share with those you love.

Caketimes are all the wonderful times that surround any happy event: the planning and preparing, the decorating and delighting, the slicing and serving, the eating and enjoying. What fun! CakeTimes Are The Best Times.

For Cover Cake decorating instructions, see page 111.

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Dear Friends

Whether it's a birthday, anniversary, holiday or any happy occasion, serving a cake you decorated yourself can turn any event into a special occasion that's fun and memorable. It's the nicest way to express your love to family and friends any day of the year.

Our newest Yearbook is bursting with exciting, new cake decorating ideas and products. There's also a 22-page, easy-to-follow "Learning To Decorate" section to help you put it all together.

Wilton makes it easy to make any day special. That's why you'll want to celebrate all your happy days the nicest way of all—with a cake you decorated yourself using quality Wilton products.

Happy decorating!

Vincent Maccarato
President

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For photography purposes, cakes in the Yearbook were decorated with meringue

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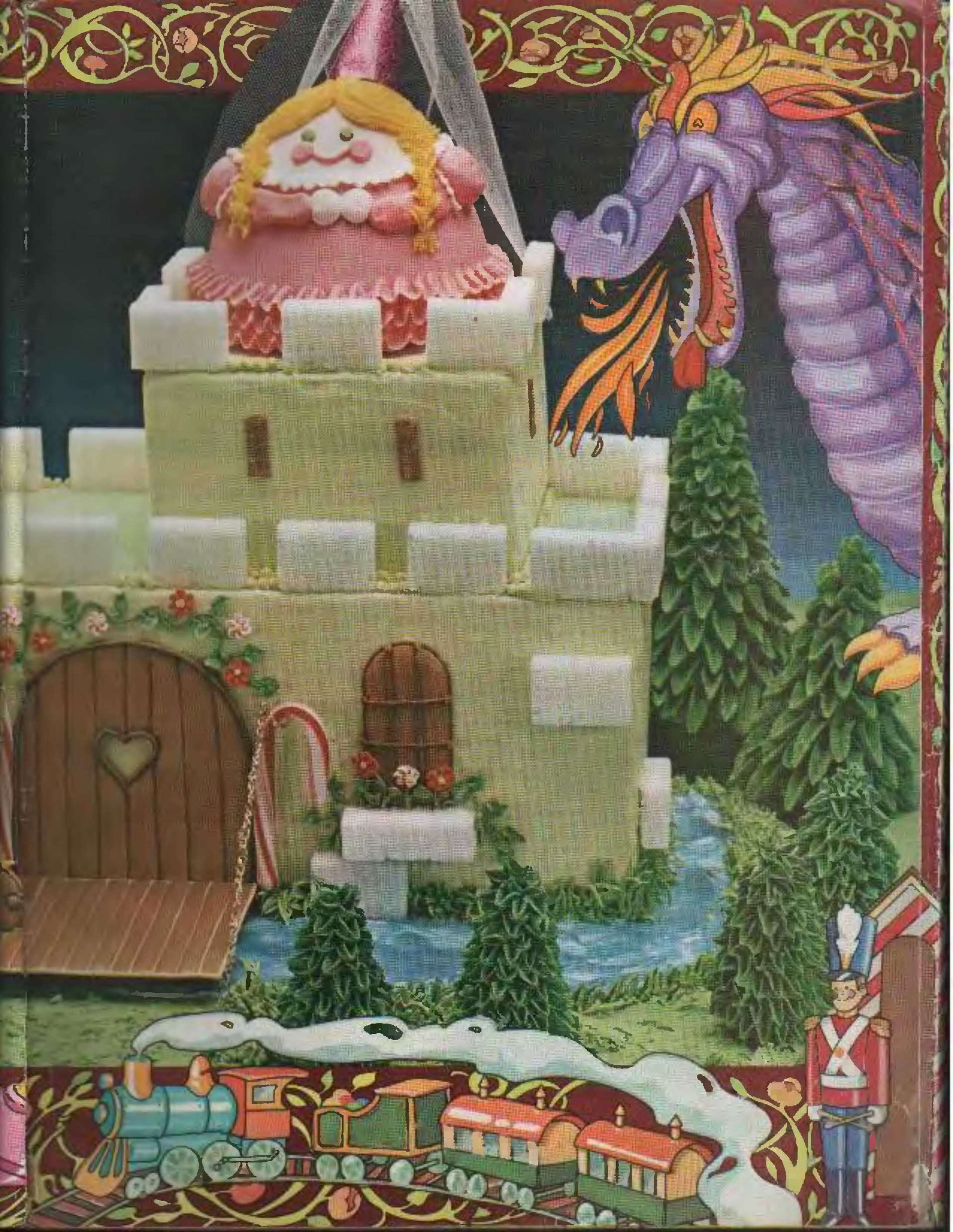
WELCOME TO THE WILTON

TOYLAND OF BIRTHDAY CAKES

There's a charming world of delightful surprises waiting for you in the pages ahead. A world of wondrous cakes, a world of playtime pals from outer space, the wild west and much, much more! So come, discover the Wilton world of cake decorating in the Toyland of Birthday Cakes.



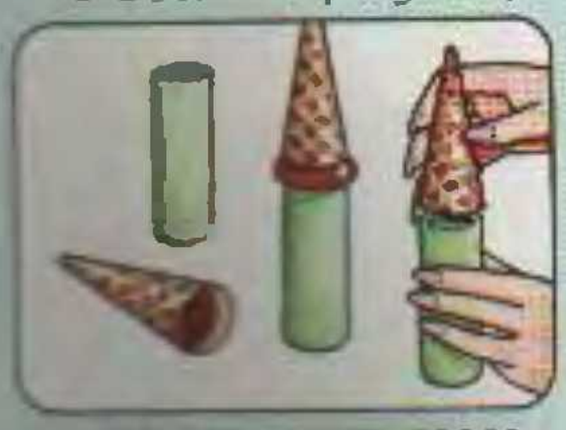
HOW TO MAKE A CASTLE CAKE

To decorate you'll need:

- Long Loaf Pan, p. 181
- Petite Doll Pan, p. 190
- Tubes 1A, 2, 4, 10, 16, 44, 46, 65s, 75, 101, 101s, 233, p. 150, 152
- 3D Pattern Book, p. 121 (Toyland Castle)
- Tree Formers, p. 146
- Color Flow Mix, p. 147
- Piping Gel, p. 147
- Wooden Sticks, p. 147
- Art Brush, p. 147
- Ice cream cones, sugar cubes and blocks, nylon tulle, foil paper, cardboard cylinders, gold string, candy canes, sponge

To decorate:

1. Make 15 tube 16 drop flowers with tube 2 centers. Make 6 tube 75 trees on tree formers (see page 110).
2. Use Toyland Pattern to make horse, Trumpet, Flag, 2 Windows, Gate and Drawbridge out of color flow (see page 108). When dry, pipe tube 2 panes to windows, hair to horses.
3. To make castle towers, ice 2½", 5" and 6½" x 1½" diameter cardboard cylinders with royal icing and pat with sponge. Top



with ice cream cones, pipe with tube 16 stars and tube 44 windows.

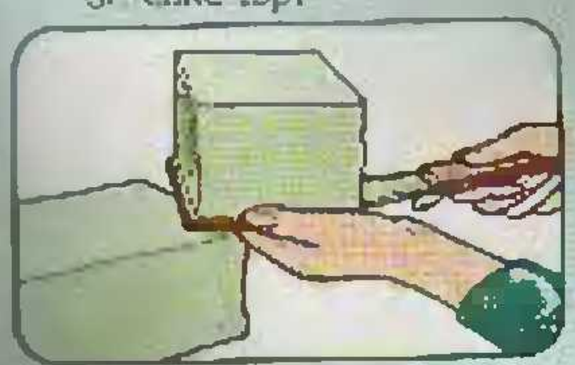
4. To make knights, ice 3 petite doll cakes. Add tube 1A helmets with pointed tops. Add tube 46 vertical reverse shape at rear. Add tube 4 helmet buttons, facial features

and neck head border. Add tube 44 belt and tube 101s chin straps. Pipe tube 10 arms, hands, tube 16 zigzag helmet visor outlined with tube 2 strings. Add tube 4 swords to belts. Attach horse, flag and trumpets to knights.

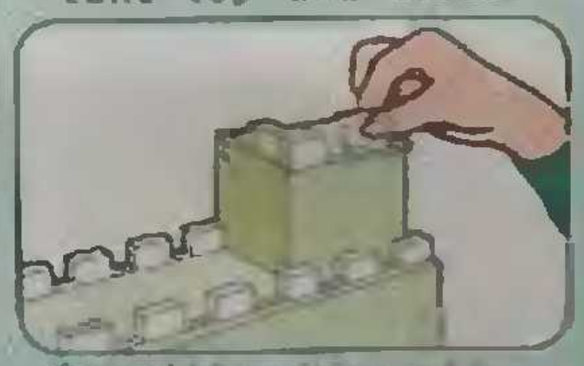
5. To make princess, ice one petite doll cake. Pipe tube 10 puff sleeves, arms and hands. Trim neck, sleeves with tube 101s ruffles and skirt with tube 101 ruffles. Pipe tube 16 hair and tube 2 facial features. Make

foil paper hat with tulle trim and position on princess' head.

6. To make castle cake, cut 3" off one end of loaf cake. Ice loaf cake on cake board and cut-off piece of cake; position atop loaf cake. Attach color flow gate, windows to castle. Position princess on cake top.



7. Edge square cake top, base and loaf cake top with tube 4 bead borders. Attach sugar cubes and blocks to square and loaf cake top and sides.



Spread blue piping gel to resemble moat. Edge loaf cake base and moat around castle with tube 233 grass border.

8. Attach sugar cube flower boxes below windows

with icing. Pipe tube 2 vines, trim with flowers and tube 65s leaves. Ice cardboard base around cake and pat with spatula to resemble glass.

9. Place sugar cubes to prop up drawbridge. Attach

candy canes. Tie gold string from drawbridge to candy canes. Position knights, towers and trees around castle. Serves 22.

CAKETIMES ARE THE BEST TIMES

The Magic Dragon

It's the magic dragon, ready to make the party come alive! He'll delight everyone including the birthday child! Serves 12.

To decorate you'll need:

- Horseshoe Pan, p. 165
- Tubes 1A, 3 and 16, p. 150
- Color Flow Mix, p. 147
- '80 Pattern Book, p. 120 (Dragon Pattern)

To decorate:

1. Make Dragon Pattern cut of color flow. (See page 108.) When dry, add tube 3 color flow teeth, nostrils, flames and tube 1A eyes with tube 3 pupils.
2. Ice cake. With toothpick, mark dragon scales on cake top, cover with tube 3 strings.
3. Edge cake top and base with tube 16 shell borders. Attach color flow pieces to dragon cake. Overpipe cake top with tube 16 shell border.

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Little Princess

Fairy tales can come true. She'll set the mood for a dreamy shimmering party. Serves 12.

To decorate you'll need:

- Wonder Mold Pan, p. 190
- Tubes 3, 1A, 2, 101 and 104, p. 150, 152
- '80 Pattern Book, p. 120 (Doll Pattern)
- Wooden Sticks, p. 147
- Art Brush, p. 147

To decorate:

1. Make Doll Pattern out of color flow. (See page 108.) When dry, attach color flow pieces to sticks. Use art brush and food color to paint eyelashes. Overpipe tube 1 eye outlines.
2. Ice cake. With toothpick, mark V-neck, cover with tube 2 strings. Add tube 2 pendant, dot trim. See figure piping directions on page 106. Pipe tube 1A puff sleeves, arms to cake. Pipe tube 1A shoes.
3. Edge skirt with tube 104 ruffle border. Edge V-neck with tube 101 ruffle. Attach color flow face, hands. Edge puff sleeves, cuffs with tube 101 ruffles.

Gumdrop Truck

Surprise the birthday child with a cake designed just like his favorite toy truck. And, it's carrying precious cargo—gumdrops for all the boys and girls at the birthday party! Serves 12.

To decorate you'll need:

- 6" Square Pan, p. 181
- Petite Doll Pan, p. 190
- Tubes 3, 16 and 44, p. 150
- Wooden Sticks, p. 147
- Rectangle Cake Board, p. 155
- Sandwich cookies, vanilla wafers, jelly beans, gum drops

To decorate:

1. Ice two square cakes together to form truck. Add tube 3 door, grill, handle and tube 16 head lights. Edge cake base and top with tube 16 shell borders. Attach cookies to form tires.
2. Place 1 square cake on cardboard square, ice for cargo bin. Place cargo bin atop truck, prop with wooden sticks. Edge top and base with tube 16 shell borders. Attach jelly beans, gum drops to bin.
3. Ice petite doll cake driver. Add tube 3 facial features, tube 16 hair and tube 44 cap stripes. Place driver atop truck cake. Edge neck with tube 16 zigzag.

TOYLAND

CHILDREN'S BIRTHDAYS

Happy Choo Choo

Decorate a colorful train cake with a cute, little engineer waving to the birthday child. He's bringing birthday wishes to the party table. Serves 12.

To decorate you'll need:

- Train Pan, p. 189
- Tubes 7, 6, 12, 16, p. 150
- '80 Pattern Book, p. 120 (Engineer Pattern)
- Color Flow Mix, p. 147
- Art Brush, p. 147
- Ball and string

To decorate:

1. Make Engineer Pattern out of color flow (see page 108).
2. Outline wheels, boiler and smokestack with tube 3 strings. Outline remaining train features with tube 7 strings. Cover cab grill, #9, smokestack and cow catcher with tube 16 stars. Fill in wheels and boiler with stars. Add tube 12 wheels and hubcaps.
3. Cover rest of train with tube 16 stars. See figure piping directions on page 186. Figure: pipe tube 16 side rod from cow catcher across wheels. Add tube 16 puffs to smokestack and wheels. Attach color flow engineer and message. Position ball and string beside cake.

Fast & fun

Roly-Poly Clown

Here's a cake that makes for all around party fun. Bake a ball cake and cover with colorful icing stars and flowers. Add a kookie clown face and watch the smiles! Serves 8.

To decorate you'll need:

- Ball Pan, p. 186
- Tubes 1A, 3, 17 and 225, p. 150, 152
- Comical Clown, p. 123
- 3" Ball Mold, p. 158

To decorate:

1. Make 35 tube 225 drop flowers with tube 3 centers.
2. Ice ball cake together to form clown's body. Cover bottom half with tube 17 stars and random drop flowers, top half with tube 17 stars.
3. See figure piping directions on page 106. Figure pipe tube 1A arms, hands and tube 3 thumbs. Add tube 17 stripes, pompoms and zigzag collar to clown's suit. Place Comical Clown head inside Ball Mold and position atop zigzag collar.

'Dozing Around

Here's an "earth-shaking" birthday cake that will get the party rolling. This happy-go-lucky bulldozer is stirring up birthday excitement for everyone! Serves 14

To decorate you'll need:

- 8" Square Pans, p. 181
- Petite Doll Pan, p. 190
- Tubes 4, 12, 14, 18, 102 and 233, p. 150, 153
- Dowel Rods, p. 178
- Uncooked spaghetti, brown sugar, mints

To decorate:

1. Ice 2-layer cake. Print tube 4 message. Pat brown sugar on cake sides. Outline cake sides with tube 18 zigzag. Add 2½" zigzag on cake top and down front. Attach mints to cake sides.
2. Ice petite doll cake driver, position on bulldozer. Edge with tube 4 bead border. See figure piping directions on p. 106. Figure pipe tube 12 head, arms, and tube 4 hands. Add tube 4 facial features, tube 18 hair, tube 14 zigzag trims, tube 12 and 102 hat.
3. Add tube 4 dozer controls (see page 110). Add tube 12 eyes and tube 4 mouth. Position dowel rod exhaust pipe (see page 110). Edge cake top with tube 4 beads, base with tube 233 grass border.

Fast&Fun

Cuddly Koala Bear

Make a cute and cuddly koala bear cake that's sure to charm the youngsters! Here's another great way to use the Cuddly Bear Pan! He's easy to decorate with one-squeeze icing stars, so even the children can help. Serves 12.

To decorate you'll need:

- Cuddly Bear Pan, p. 191
- Tubes 2, 12 and 16, p. 150
- Almonds

To decorate:

1. Outline all details with tube 2 strings. Cover face, body, bow and flower with tube 16 stars.
2. Trim bow with tube 2 dots. Add tube 12 nose, tube 2 eyes and mouth.
3. Overpipe bow and feet outlines with tube 2 strings. Attach almonds for paws and toes.

TOYLAND

CHILDREN'S BIRTHDAYS

"What's Up, Doc™?"

It's BUGS BUNNY™! Now here's a lovable cake topper just right for any birthday cake. And, here's a great idea for transporting a cake to school or to a party — decorate it right in the pan! Serves 14.

To decorate you'll need:

- 9" x 13" Sheet Pan, p. 181
- Tubes 3, 12, 15 and 48, p. 150
- Bugs Bunny and Candle Holder Set, p. 140
- Marzipan Leaves, p. 145

To decorate:

1. Ice cake top. With toothpick, mark 8" circle on cake top to form clock face. Add tube 3 numbers, mouth and tube 32 eyes to clock. See figure piping direction on p. 106. Figure pipe tube 12 carrot clock hands; trim with marzipan leaves. To make ridges on carrots, dip spatula in cocoa and press spatula into carrot. Edge clock with tube 15 shells.
2. Pipe tube 3 message. Trim cake with tube 48 ribbed stripe. Place candles in candle holders and push into cake. Position Bugs Bunny on cake.

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Fast&Fun

SYLVESTER™ and TWEETY™

It's that comical twosome from cartoonland ready to star at the birthday party. The children will love this charming cake decorated like a bird cage for Tweety. Serves 12.

To decorate you'll need:

- Wonder Mold Pan, p. 190
- Tubes 2 and 4, p. 150
- '80 Pattern Book, p. 120 (Door Pattern)
- Sylvester and Tweety, p. 123
- Cake Dividing Set, p. 146
- Paper

To decorate:

1. Cut 1" piece off tapered end of cake. Ice cake. Outline top of cake with tube 4, fill in with thinned icing. Use Cake Dividing Set to make cage outlines; cover with tube 4 outlines and add scrolls.
2. Edge cake base with tube 4 bead border. Position Sylvester and Tweety atop cake.
3. Use Door Pattern to make paper door. Attach door to cake. Print tube 2 message, add "e" motion hinge and door handle.

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Party-Pink Elephant

Elephants never forget. The birthday child won't forget this cake either! Make it with the Guitar Pan. Serves 12.

To decorate you'll need:

- Guitar Pan, p. 187
- Tubes 3 and 17, p. 150
- '80 Pattern Book, p. 120 (Elephant Pattern)
- Paper

To decorate:

1. While cake is still warm, insert guitar neck to resemble trunk. Ice cake. Outline trunk and mouth with tube 3 string, fill in with tube 17 zigzags. Pipe tube 3 eyes.
2. Outline and fill in Elephant Pattern with tube 17 ears. Pipe tube 17 [illegible] lines with tube 3 [illegible]. Overpipe trunk with tube 3 string.
3. Use Elephant Pattern to make paper ears; place on cake. Cover elephant with tail. Make top knot and tube 17 [illegible].

Fast & Fun

Happy Birthday, Earthling

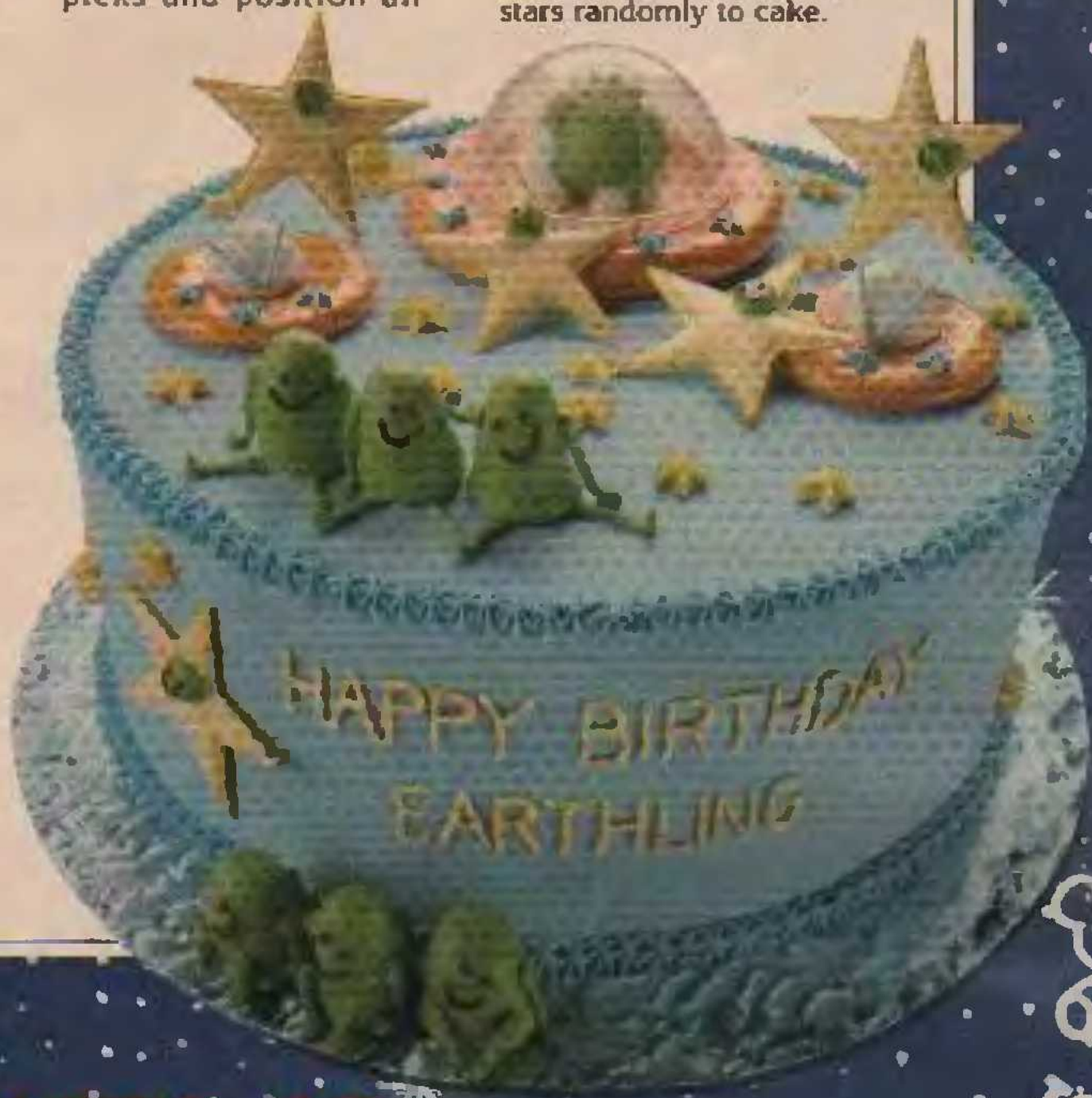
It's a holiday in space for a boy or girl's birthday. And, it's a fantasy come true for you, since figure piped spacemen and flying saucers are most of the decorations. Color flow stars add the finishing touch. Serves 24.

To decorate you'll need:

- 10" Round Pans, p. 181
- Tubes 1A, 2, 4, 9, 12, 16 and 33, p. 150, 152
- '80 Pattern Book, p. 120 (Star Pattern)
- Color Flow Mix, p. 147
- Art Brush, p. 147
- 3" Ball Mold, p. 158
- Toothpicks, uncooked spaghetti

To decorate:

1. Make Star Patterns out of color flow (see page 108). When dry, add tube 9 face, tube 2 eyes and mouth.
2. Ice 2-layer cake. Print tube 4 message. See figure piping directions on page 106. Figure pipe tube 1A flying saucers. To small saucers, add tube 4 antennas (see page 110). To larger saucer, figure pipe tube 12 body, arms, tube 9 hands, tube 4 features and tube 2 antennas. Place half Ball Mold atop man. Trim saucers with tube 16 stars.
3. Attach 2 stars to toothpicks and position all stars on cake. Edge cake top and base with tube 16 star borders. Figure pipe tube 12 men, tube 4 legs, arms, tube 2 eyes and mouths. Add tube 33 stars randomly to cake.



CHILDREN'S BIRTHDAYS

TOYLAND

Captain Spaceman

Put the friendliest of space visitors right in front of the guest of honor. Serves 12.

Fast & Fun

To decorate you'll need:

- Wonder Mold Pan, p. 190
- Tubes 1A, 3, 16, 21 and 44, p. 150, 152
- 4½" Ball Mold, p. 158
- Uncooked spaghetti

To decorate:

1. Use half-ball mold as pattern press to mark where face will go on cake. Ice spaceman. See figure piping directions on page 106. Pipe tube 1A arms, hands and tube 3 thumbs. Write tube 3 message. Pipe tube 3 string for legs and tube 1A shoes.
2. Add tube 44 stripe belt, crisscross strap and radio. Pipe tube 3 dots and push antennas into radio (see page 110).
3. Add tube 3 facial features and tube 16 reverse shell hair. Place Ball Mold atop head and trim with tube 16 zigzag. Edge spaceman with tube 21 stars.

Flying Fantasy

Turn a loaf cake into a sleek flying machine with color flow wings, space pilot and all. Make this cake to surprise any spaceage girl or boy. Serves 18.

To decorate you'll need:

- Long Loaf Pan, p. 181
- Tubes 3, 12, 16 and 33, p. 150
- 80 Pattern Book, p. 120 (Space Plane Pattern)
- Color Flow Mix, p. 147
- Popsicle Sticks, p. 147
- 4½" x 3" Egg Mold, p. 158
- Art Brush, p. 147

To decorate:

1. Make Space Plane Pattern out of color flow (see page 108). Ice loaf cake. Outline plane tail with tube 3 strings; fill in with tube 16 stars.
2. Use half Egg Mold as pattern press on cake top. See figure piping directions on page 106. To make space pilot, figure pipe tube 12 body, add tube 3 hands, head, facial features and antennas. Cover imprint with tube 16 zigzag. Print tube 3 message. Place half Egg Mold atop space pilot.
3. Pipe tube 33 gold stars randomly to cake sides. Attach color flow pieces to popsicle sticks and push into cake. Edge cake top and base with tube 16 star borders. Add tube 16 pull-out star flames to color flow tail.

Outer Space Parade

Put a U.F.O. on the party table with spaceman candle holders for excitement. Decorate the planet with easy icing stars, add topper set and you have a centerpiece that's out of this galaxy! Serves 8.

To decorate you'll need:

- Ball Pan, p. 186
- Tube 17, p. 150
- 8" Cake Circle, p. 155
- Spaceship & Spacemen Set, p. 127
- Candles

To decorate:

1. Ice 8" cake circle with thinned royal icing. To make planet, ice ball cake together, positioning cake circle between cake halves.
2. Cover planet with tube 17 stars. Add tube 17 stars randomly to cake.
3. Place candles in Spacemen Candle Holders and position on and beside cake. Position Spaceship beside cake.

fast & fun

Old King Cole

Old King Cole is merrier than ever and he'll also be the hit of the birthday party. Use the Santa Multi-Pan and decorate in your favorite icing colors. Serves 12.

To decorate you'll need:

- Basic Ring Pan, p. 183
- Santa Insert, p. 183
- Tubes 3, 12 and 17, p. 150
- Art Brush, p. 147

To decorate:

1. Ice cake sides. Ice crown. Outline details with tube 3 strings. Fill in eyes, mouth and lip.
2. Cover face, crown and background with tube 17 stars. Pipe tube 12 nose, smooth with art brush. Add tube 17 zigzag collar and tube 17 hair, eyebrows, beard and moustache. Print tube 3 message on crown.
3. Edge cake top and base with tube 17 shell borders.

CHILDREN'S BIRTHDAYS

Rub-A-Dub-Dub

Those three jolly men — the butcher, the baker and the candlestick maker — are back together again, ready to charm their way into your child's next birthday party. Serves 15.

To decorate you'll need:

- 8" Round Pan, p. 181
- Petite Doll Pan, p. 190
- Tubes 10, 3, 7, 12, 16 and 44, p. 150, 152
- Piping Gel, p. 147
- Gone Fishin' Signboard, p. 131
- Birthday candle

To decorate:

1. Ice 2-layer cake. Cover top half of cake sides with tube 10 vertical ribbed stripes. Use a spatula to cover bottom half with piping gel. Edge cake base with tube 12 reverse scroll border, cake top with tube 3 bead border.
2. Ice 3 petite doll cake men. Pipe tube 3 and 7 facial features, tube 16 hair, tube 12 hats, tube 16 zigzag collars, tube 44 collar and hat trim.
3. Position men on cake top. See figure piping directions on page 106. Pipe tube 12 sleeves and hands to men. Trim with tube 44 and 16 cuffs. Pipe tube 7 donut next to baker. Print tube 3 message on signboard, push into cake top. Push candle into cake.

Little Miss Muffet

Here's the cutest little Miss and her spider companion ready to delight everyone at the party. The children will think you're the greatest for making such an adorable cake! Serves 12.

To decorate you'll need:

- Storybook Doll Pan, p. 190
- Petite Doll Pan, p. 190
- Tubes 3, 17, 103, 127 and 233, p. 150, 159

To decorate:

1. Ice one petite doll cake for spider. Add tube 233 hair. Pipe tube 3 eyes, mouth and legs.
2. Ice Miss Muffet's face and hands. Outline all details with tube 3 strings. Cover bonnet, dress apron, dish and feet with tube 17 stars. Add tube 103 ruffle bonnet, sleeves, pantaloons, tube 103 dress bow, tube 127 petticoats.
3. Trim bonnet with tube 3 dots; add tube 3 dots for curds and whey to dish. Overpipe tube 3 dish outlines. Add tube 17 "e" motion hair curls, tube 3 facial features.

Three Little Kittens

The most darling kittens from nursery rhyme land are looking for their mittens. You'll love this cake as much as the children because it's easy to decorate. Serves 12.

To decorate you'll need:

- 9" Petal Pan Set, p. 182
- Tubes 3, 16 and 401, p. 150, 151
- BC Pattern Book, p. 120 (Kitten Pattern)
- Uncooked spaghetti

To decorate:

1. Ice 2-layer cake. With toothpick, trace Kitten Pattern on cake top and sides, cover with tube 3 strings. Add tube 3 kitten eyes and noses. Cover kittens and basket with tube 16 stars.
2. Pipe tube 16 zigzag basket rim. Add tube 16 star paws to rim. Cover mittens with tube 16 shells and zigzag cuffs.
3. Print tube 3 message. Use stiffened icing to pipe tube 401 ears to kittens. Push in whiskers (see page 110). Edge cake top with tube 16 stars, cake base with tube 16 shells.

CHILDREN'S BIRTHDAYS

The Frog Prince

The princess is about to break the spell cast upon the prince. This cake is so enchanting that your little prince or princess is certain to love it! Serves 30.

To decorate you'll need:

- Bell Pan Set, p. 184
- Tubes 3, 6, 12, 17, 44 and 103, p. 150
- '80 Pattern Book, p. 120 (Princess Pattern)
- Art Brush, p. 147

To decorate:

1. To make frog, ice one bell cake. Mound icing on top of his head to form 2 bumps. Smooth. Add tubes 3 and 6 facial features. See figure piping directions on page 106. Pipe tube 12 legs and tube 3 feet. Outline with tube 3 strings. Edge cake top with tube 3 bead border, cake base with tube 6 bead border. Add tube 3 spots to frog.
2. To make princess, ice two bell cakes. With toothpick, mark Princess Pattern on cake tops. On top cake, pipe tube 17 zigzag and stripe crown trims. Add tube 103 ruffle, tube 17 hair, tubes 3 and 6 facial features and tube 6 jewel. Edge crown and neck with tube 6 beads.
3. On bottom cake, add tube 3 shoe and stocking. Outline apron with tube 3 string, fill in with tube 17 zigzag. Figure pipe tube 12 puff sleeve, arm and hand. Trim dress with tube 17 zigzags, tube 44 sleeve stripes, tube 103 ruffle and bow. Edge cake bases with tube 6 beads.

A Hairy Fairy Tale

Make a birthday dream come true with a cake decorated like the castle tower in Rapunzel. It takes a little practice to pipe the figures, but the end result is well worth it! Serves 18.

To decorate you'll need:

- Long Loaf Pan, p. 181
- Tubes 2, 2B, 6, 10, 16, 32 and 124, p. 150-153
- Edible Glitter, p. 145

To decorate:

1. Ice cake. Pipe tube 2B bricks and window frame to cake, sprinkle with edible glitter.
2. See figure piping directions on page 106. Figure pipe tube 6 princess, face, body, tube 2 facial features, tube 16 hair and zigzag hat. Figure pipe tube 10 man's head, body, arms, hands, legs and feet. Add tube 124 cloak, tube 6 hat, breeches and tube 2 pull-out hair. Add tube 16 "e" motion trailing hair and tube 2 bow.
3. Edge cake top with tube 16 shell border, cake base with tube 32 shell border.

Snow White's World

Create a fairy tale in cake! And what better tale than Snow White and The Seven Dwarfs? Serves 24.

To decorate you'll need:

- 10" Round Pans, p. 181
- Four-Season Cutters, p. 156
- Gingerbread Cutter Set, p. 159
- Tubes 1, 2, 8, 13, 16, 66, 103, 190, 224, 233, p. 150-153
- '80 Pattern Book, p. 120 (House Pattern)
- Popsicle Sticks, p. 147
- Cookie recipe, p. 111
- Sponge

To decorate:

1. Make 46 tube 190, 16 tube 224 dr p flowers with tube 2 centers. Out of cookie dough: cut House Pattern, 4 trees, 2 large figures, 7 small figures. Bake, cool.
2. Outline cookies with tube 2 strings, fill in with thinned icing. Trim house with tube 233 rouf, tube 2 vines, tube 66 leaves and drop flowers.
3. Add tubes 1 and 2 facial textures to cookie people. Add tube 13 hair, tube 103 collar and tube 2 dress trims to Snow White. Trim witch with tube 13 hair, tube 8 basket with tube 2 handle and apples. Pipe tube 8 hats to dwarfs and witch. Attach cookies to popsicle sticks
4. Ice 2-layer round cake. Pat top with damp sponge for grassy effect. With toothpick, mark path on cake top and side. Outline with tube 2 string and fill in with tube 16 stars.
5. Edge cake top and path with drop flowers. Add tube 2 vines to cake side. Trim vines and flowers with tube 66 leaves. Edge cake base with tube 233 grass border. Push cookies into cake top, attach rest to cake side.

Cinderella

Make the story of Cinderella come to life for the birthday child. Serves 16.

To decorate you'll need:

- Ball Pan, p. 186
- Egg Minicake Pan, p. 188
- Tubes 2, 12, 17, 65, 81 and 225, p. 150, 152
- 1¼", 3" Round Cutters, p. 156
- Spring Maiden, p. 128
- Cookie recipe, p. 111
- Sponge

To decorate:

1. Make 2 each, 1¼" and 3" round cookies. When cool, add tube 2 spokes, icy and tube 65 leaves to cookie wheels. Make 15 tube 225 drop flowers with tube 2 centers.
2. Ice 4 egg minicakes for mice. Trim with tube 2 facial features and tube 81 ears. Cut 6" strings and attach for tails.
3. To make pumpkin coach, cover ball cake with tube 17 stars. Pipe tube 12 stem and tube 2 vine trimmed with tube 65 leaves. Attach drop flowers and wheel cookies to coach. Position mice and Spring Maiden.

CHILDREN'S BIRTHDAYS

Main Street West

Turn a child's party into a heap of Western fun with this charming depiction of a bygone era. A definite Pardner Pleaser! Serves 48.

To decorate you'll need:

- 12" x 18" Sheet Pan, p. 181
- Long Loaf Pan, p. 181
- Tubes 2, 3, 13, 21, 65, 75, 101 and 233, p. 150-151
- '80 Pattern Book, p. 120 (Western Town Pattern)
- Color Flow Mix, p. 147
- Teepee Set, p. 127
- Rectangle Cake Board, p. 155
- Tree Formers, p. 146
- Popsicle Sticks, p. 147
- Art Brush, p. 147
- Brown sugar, cardboard

To decorate:

1. Make Western Town Pattern out of color flow (see p. 108). When dry, add tube 13 drop flowers, tube 65 leaves, tube 101 curtains and tube 2 messages on store fronts. Make 2 tube 75 royal icing pine trees on tree formers (see p. 110). Ice sheet cake with spatula for grassy effect.
2. Place loaf cake atop sheet cake. Attach color flow pieces with popsicle stick supported store fronts to loaf cake. Make cardboard roofs and position on stores. Trim roofs with tube 3 bead borders.
3. Place pine trees. Sprinkle brown sugar paths on sheet cake. Position Teepee Set on cake. Edge sheet cake top with tube 233 grass border, cake base with tube 21 rope border.

Cowboys and Indians

Turn that party into a real pow-wow by creating this great cake! Serves 16.

To decorate you'll need:

- Wonder Mold Pan, p. 190
- Petite Doll Pan, p. 190
- Tubes 2, 5, 12, 16, 44, 47 and 233, p. 150-151
- '80 Pattern Book, p. 120 (Horse Pattern)
- Color Flow Mix, p. 147
- Black Pat, p. 136
- Popsicle Sticks, p. 147
- Art Brush, p. 147
- Uncooked spaghetti, paper

To decorate:

1. Make 4 color flow Horse Patterns (see p. 108). Dry, attach to popsicle sticks.
2. For teepee, ice Wonder Mold cake. Outline details with tube 3 strings, fill in sun. Cover triangles with tube 16 stars, outline with zigzag. Push teepee sticks into cake (see p. 110).
3. For cowboys, ice 2 petite doll cakes. Pipe tube 47 vest, tube 44 neckerchief with tube 2 bow. See figure piping directions on p. 108. Pipe tube 12 arms, hands, boots, royal icing hats. Add tube 2 facial features, spurs with tube 16 stars. Add tube 233 chaps, tube 2 strings. Push horses into cowboys.
4. For Indians, ice 2 petite doll cakes. Outline brave's vest with tube 2 strings, fill in with tube 16 stars. Add tube 47 necklace and loincloth. Figure pipe tube 12 arms, hands, feet, tube 12 papoose to squaw. Pipe tube 2 headband, vest trim, fringe to brave. Add tube 16 hair, tube 2 facial features. Pipe tube 2 bead necklace, dress fringe, tube 5 headband to squaw. Cut out 3 paper feathers, attach to spaghetti, push into headbands. Position Black Pat.

CHILDREN'S BIRTHDAYS

Cowgirl Callie

This cute little cowgirl will raise squeals of delight from everyone. Start out with the Storybook Doll Pan then add a collection cowgirl outfits! Serves 12.

To decorate you'll need:

- Storybook Doll Pan, p. 190
- Tubes 1A, 3, 16 and 127, p. 150, 152

To decorate:

1. Ice hat, boots, face, hands and legs. See figure piping directions on p. 106. Figure pipe tube 1A rosettes to hat.
2. Outline all details with tube 3 strings. Cover shirt, vest and skirt with tube 16 stars. Pipe tube 127 brim to hat. Add tube 16 hair, pigtails and lasso.
3. Add tube 1A facial features, tube 3 freckles, hair ribbons, neck tie and boot trims.

Little Brave

Out of the rolling Western hills comes this cute, little brave of a cake. Easy to make and decorate, it's certain to please your whose tribe. Serves 12.

To decorate you'll need:

- Oval Pan Set, p. 163
- Tubes 3, 12, 16 and 17, p. 150
- '80 Pattern Book, p. 120 (Little Brave Pattern)

To decorate:

1. Ice 2-layer cake. Outline Indian headdress, teepees and doors with tube 3 strings. Fill in feathers and teepee doors with tube 16 stars.
2. Pipe tubes 3 and 12 facial features and tube 16 hair. Add tube 16 spatula striped zigzag headband, and teepee trims.
3. Edge cake top with tube 16 star border, cake base with tube 17 spatula striped shell border.

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TWEETY™* Is A Sweety

Oodles of smiles are sure to come from cartoon fans 'cause TWEETY is up to his "twicks" again — this time he's starring on birthday cakes! Have him say anything to your little "puddy tat!" Serves 12.

To decorate you'll need:

- TWEETY Pan, p. 193
- Tubes 3 and 16, p. 150

To decorate:

1. Ice book smooth. Outline Tweety's facial features and book with tube 3 strings.
2. Fill in eyes with tube 3 thinned icing. Add tube 3 message to book.
3. Cover face, body, hands, beak, feet, rope, swing and background with tube 16 stars. Cover cake sides with tube 16 stars.

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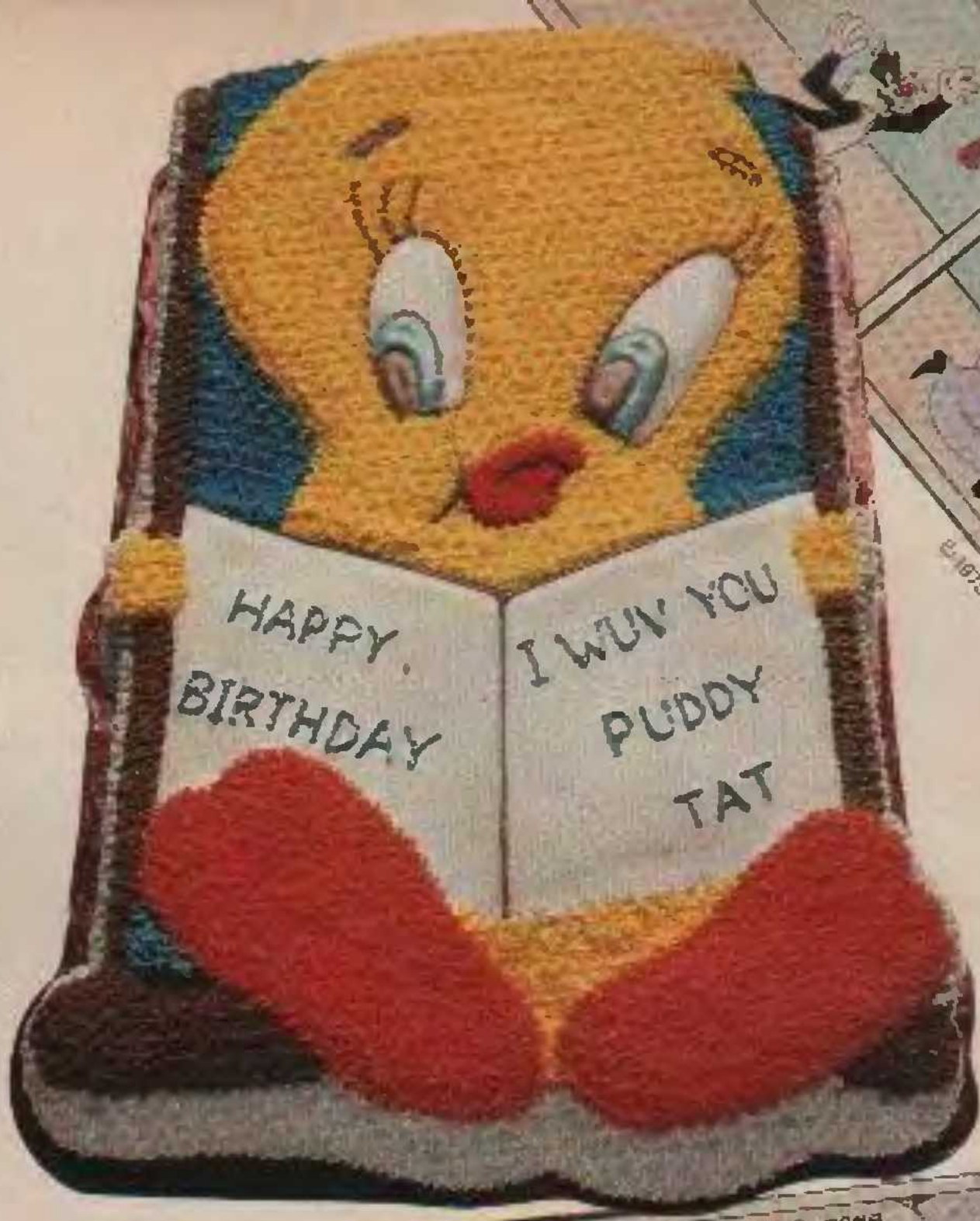

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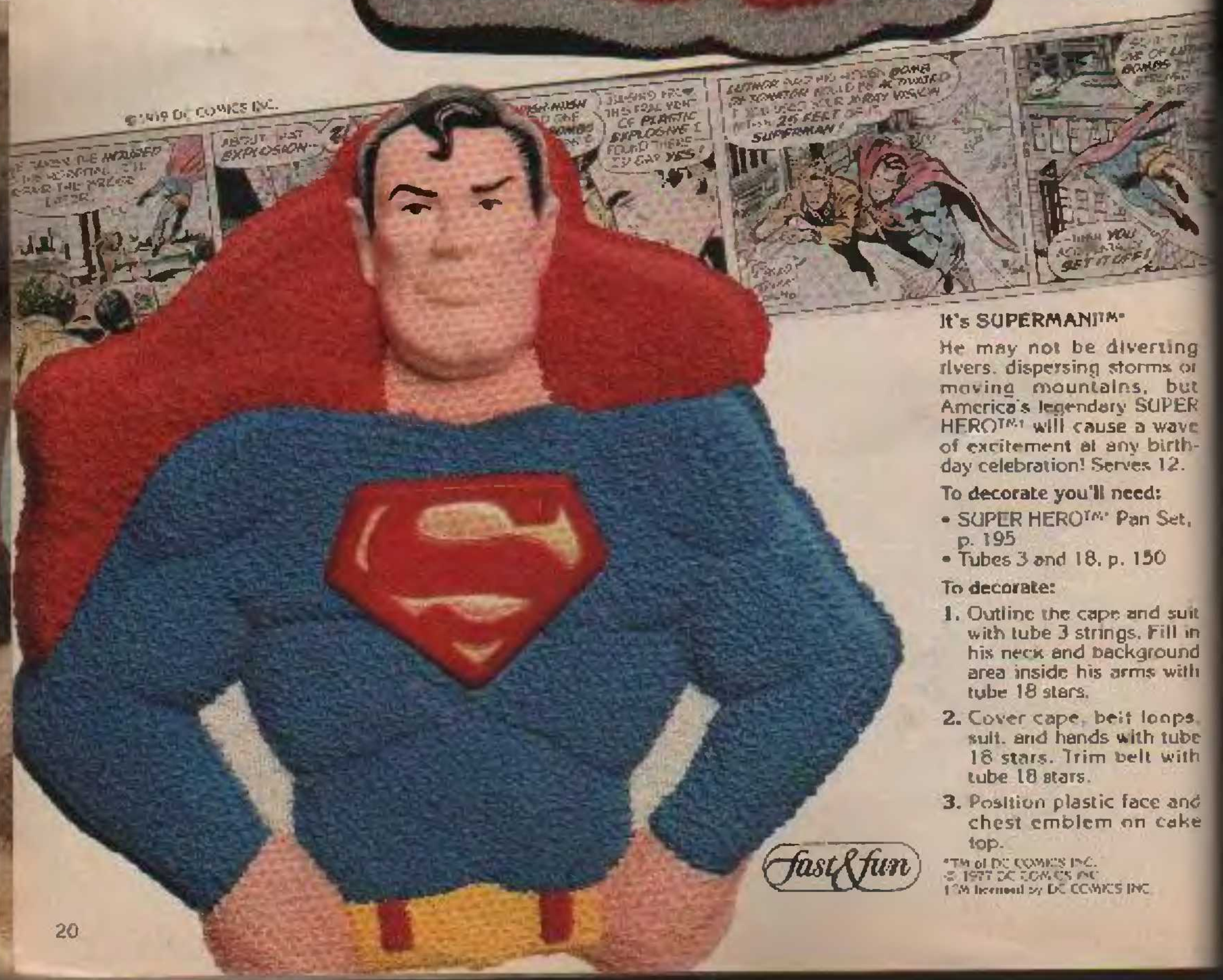

It's SUPERMAN!™*

He may not be diverting rivers, dispersing storms or moving mountains, but America's legendary SUPER HERO™! will cause a wave of excitement at any birthday celebration! Serves 12.

To decorate you'll need:

- SUPER HERO™* Pan Set, p. 195
- Tubes 3 and 18, p. 150

To decorate:

1. Outline the cape and suit with tube 3 strings. Fill in his neck and background area inside his arms with tube 18 stars.
2. Cover cape, belt loops, suit, and hands with tube 18 stars. Trim belt with tube 18 stars.
3. Position plastic face and chest emblem on cake top.

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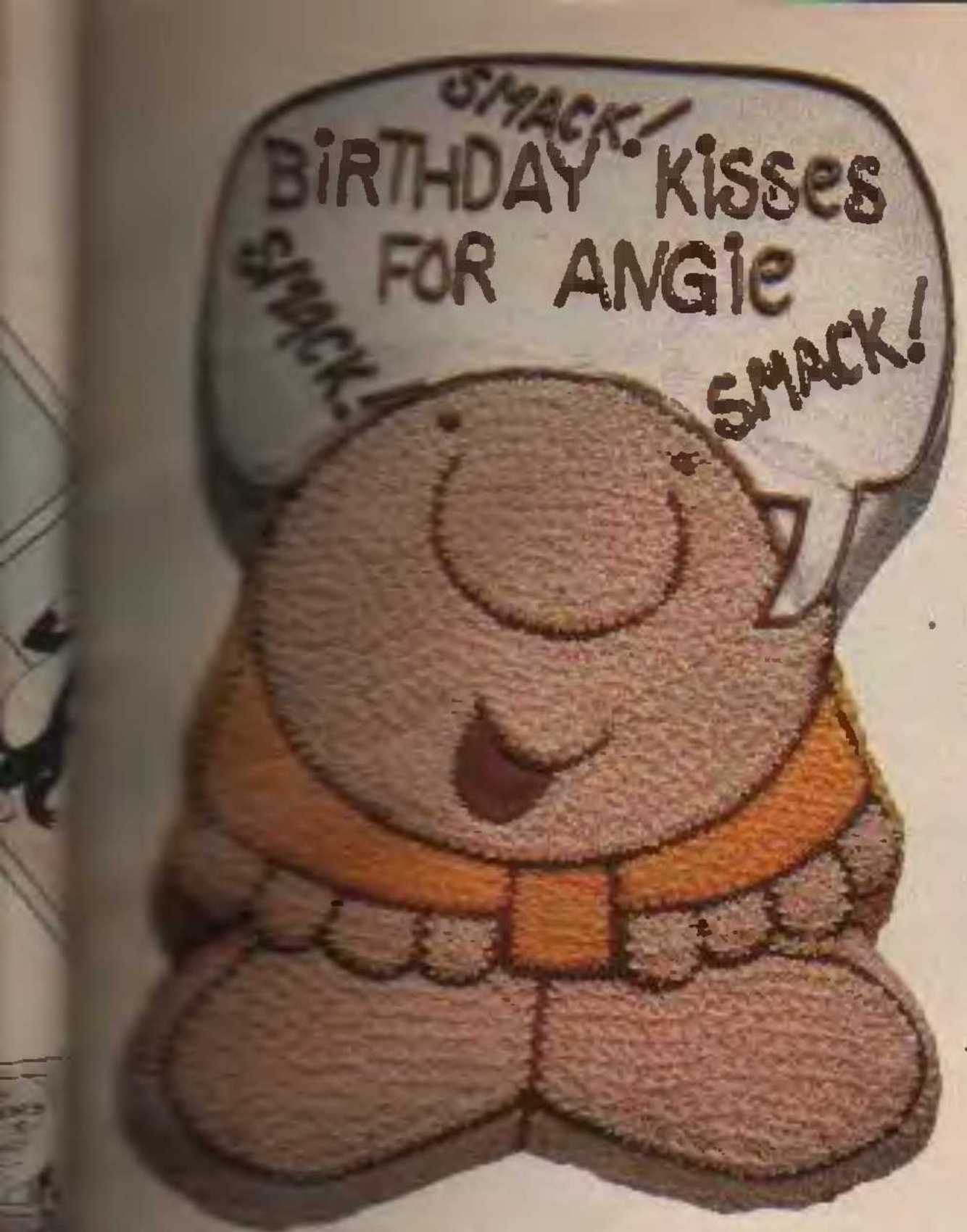

CHILDREN'S BIRTHDAYS

fast&fun

Lovable Ziggy™*

Everybody needs a friend like Ziggy, and here he is, ready to turn any occasion into a happy one. Just add your own Ziggy-type message and watch the fun begin! Serves 12.

To decorate you'll need:

- Ziggy Pan, p. 192
- Tubes 5 and 16, p. 150

To decorate:

1. Ice top portion of cake smooth. Outline facial features, hands, feet and clothing details with tube 5 strings. Fill in mouth with tube 5 thinned icing.
2. Add tube 5 eyes. Print tube 5 message in word balloon and outline balloon. Cover face, hands, feet and jacket with tube 16 stars.

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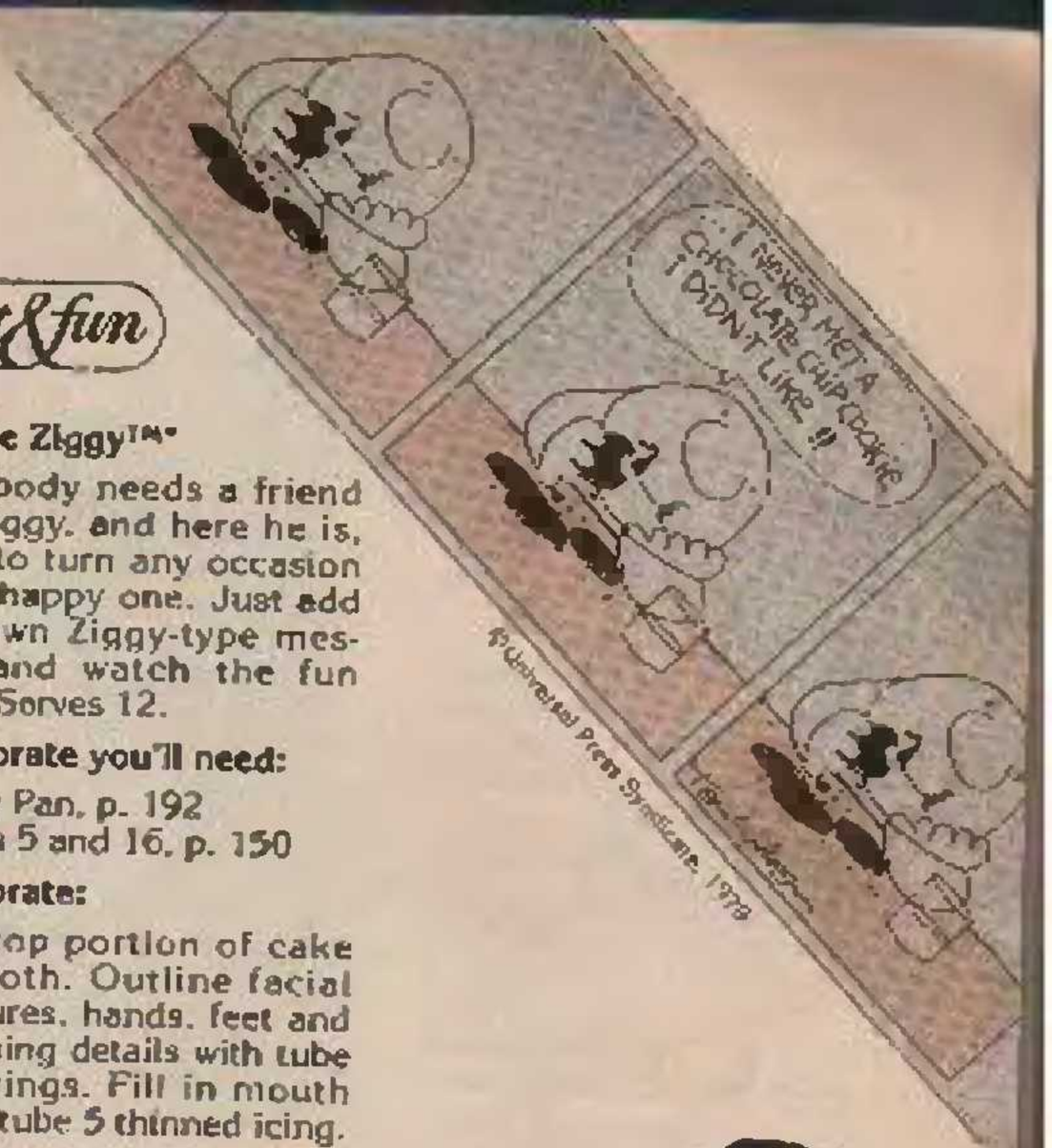

Big Bird*

It's Big Bird ready to join the party! He's got presents in his arms and birthday wishes in his heart. Serves 12.

To decorate you'll need:

- Big Bird Pan, p. 196
- Tubes 3, 12, 16, 47, p. 150

To decorate:

1. Ice gifts smooth. Print tube 3 message on packages. Outline packages, facial features, feet, and hands with tube 3 strings.
2. Fill in eyes, eyelids, beak and hands with tube 3 thinned icing. Add tube 47 ribbon with tube 16 twinkle stars to gifts.
3. For face and body, Fluff with tube for feathery effect. Cover feet and legs with tube 16 stars. Add tube 12 leg bands.

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Fast & fun

Triple Scoop

What a spectacular sight! A gigantic, luscious cake just right for any ice cream lover. And it's another great way to use the Storybook Doll Pan. It's easy, too. Serves 12 à la mode.

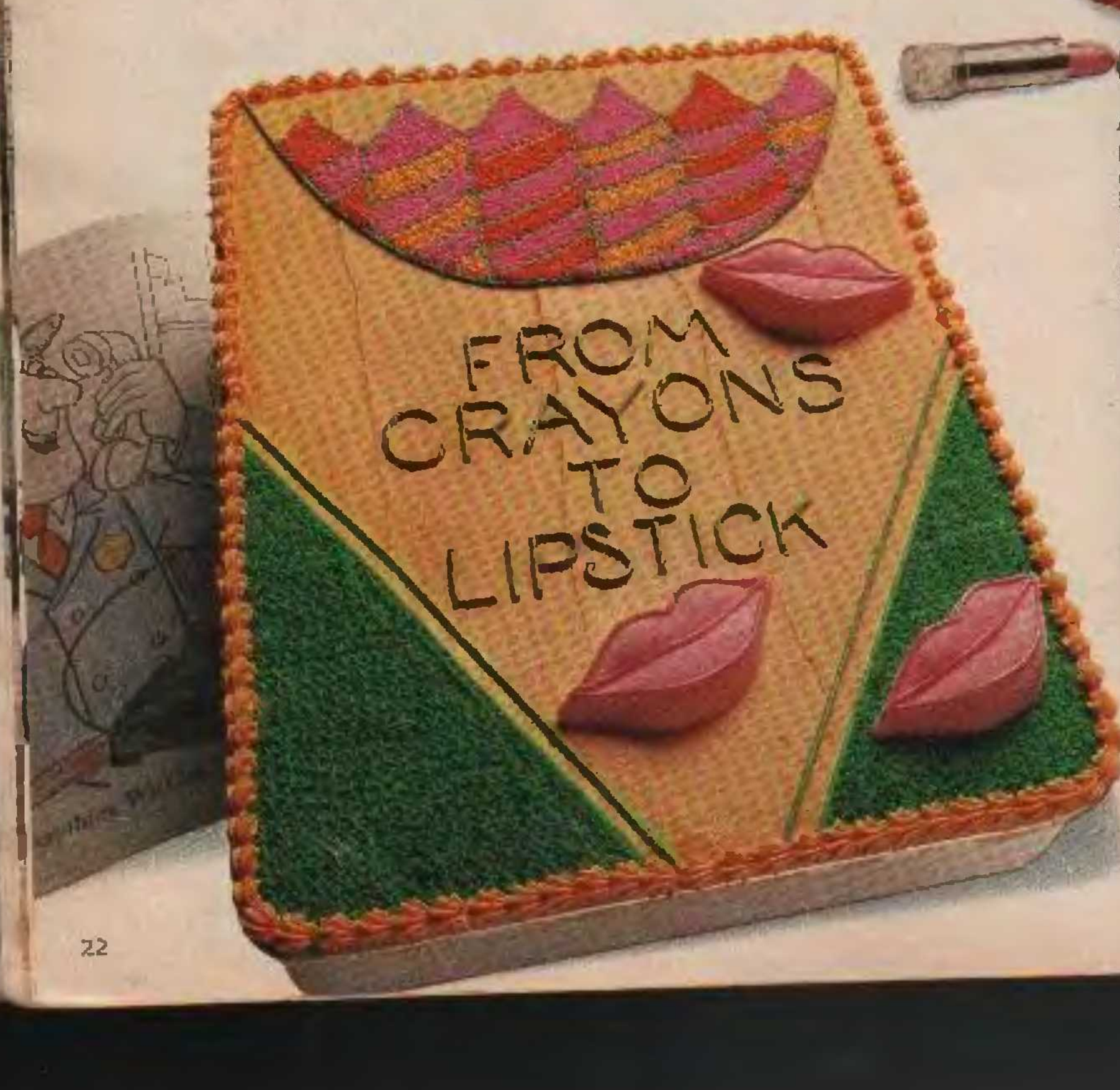
To decorate you'll need:

- Storybook Doll Pan, p. 190
- Tubes 3, 17 and 22, p. 150
- Art Brush, p. 147

To decorate:

1. Cover lower third of cake with tube 17 stars to form cone. Trim cone with tube 3 lattice, top of cone with tube 17 zigzag.
2. With spatula, mound icing on cake and spread to resemble strawberry, chocolate and vanilla* ice cream. With art brush, paint red food color dots to strawberry ice cream. Top ice cream with tube 22 whipped cream and cherry.

*To make top scoop out of real ice cream, use 1 quart of softened vanilla ice cream. Stir until soft. Spread ice cream on top portion of iced cake. Freeze until firm. Wrap and keep frozen until ready to serve.



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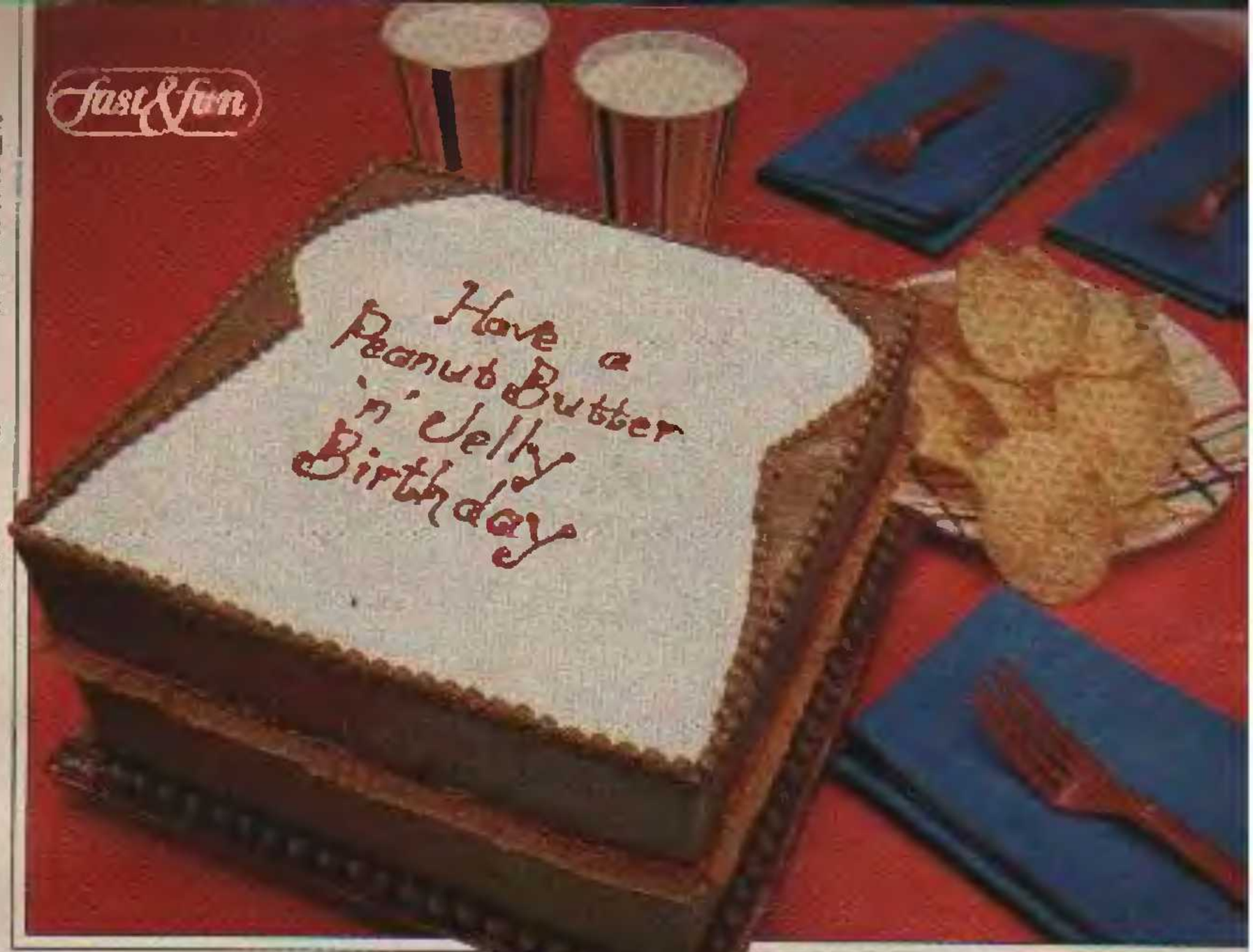


All-American Sandwich

What would a teen's world be without peanut butter and jelly sandwiches? What would a birthday be without cake? Combine the two and serve this clever cake. Fill the layers with strawberry jam for a real taste treat! Serves 16.

To decorate you'll need:

- 8" Square Pans, p. 181
- Tubes 3, 8 and 102, p. 150
- Piping Gel, p. 147
- Sponge

To decorate:

1. Ice 2-layer cake sides. Ice cake top to resemble sandwich. Pat top with damp sponge to give bread a textured look.
2. Print tube 3 piping gel message. Edge bread and cake top with tube 3 bead border. Cake base with tube 8 bead border.
3. Add tube 102 ruffle border to resemble peanut butter, tube 3 piping gel to resemble jelly.

TEEN BIRTHDAYS

Sunny Sweet Sixteen

Rain or shine, have a party that will make her 16th birthday an exciting experience. Sweet and sentimental thoughts are sure to linger after the party. Serves 24.

To decorate you'll need:

- 10" Round Pans, p. 181
- Tubes 2, 14, 21, 65 and 224, p. 150, 152
- Umbrella Girl, p. 126

To decorate:

1. Make 80 tube 224 drop flowers with tube 2 centers. Ice 2-layer cake. With toothpick, mark 8" circle on cake top. Print tube 2 message.
2. Outline circle with tube 21 shells trimmed with tube 14 zigzags and tube 2 dots. Edge cake top with tube 14 zigzag border. Edge cake base with tube 21 inverted shell border trimmed with tube 2 dots.
3. Pipe tube 2 vine on cake top. Attach drop flowers to vine and top border. Trim vine with tube 65 leaves. Position Umbrella Girl atop cake.

Handyman's Special

Here's a birthday surprise well worth making. Your favorite Mr. Fix-It will love a cake decorated like his trusty miter box and saw! Serves 18.

To decorate you'll need:

- Long Loaf Pan, p. 181
- Tubes 2, 2B, 6, 66, 224 and 789, p. 150-152
- '80 Pattern Book, p. 120 (Saw Pattern)
- Color Flow Mix, p. 147
- Popsicle Sticks, p. 147

To decorate:

1. Make Saw Pattern out of color flow (see page 108). When dry, attach to popsicle sticks. Print tube 2 message on saw. Make 60 tube 224 drop flowers with tube 2 centers.
2. Ice cake. Pipe tube 789 vertical ribbed stripes to cake sides. Edge cake base and top with tube 2B horizontal ribbed stripes. Trim cake sides with tube 6 bead borders.
3. Print tube 2 message on cake top. Add tube 2 vine to cake top and side. Attach drop flowers, trim with tube 66 leaves. Position color flow saw.

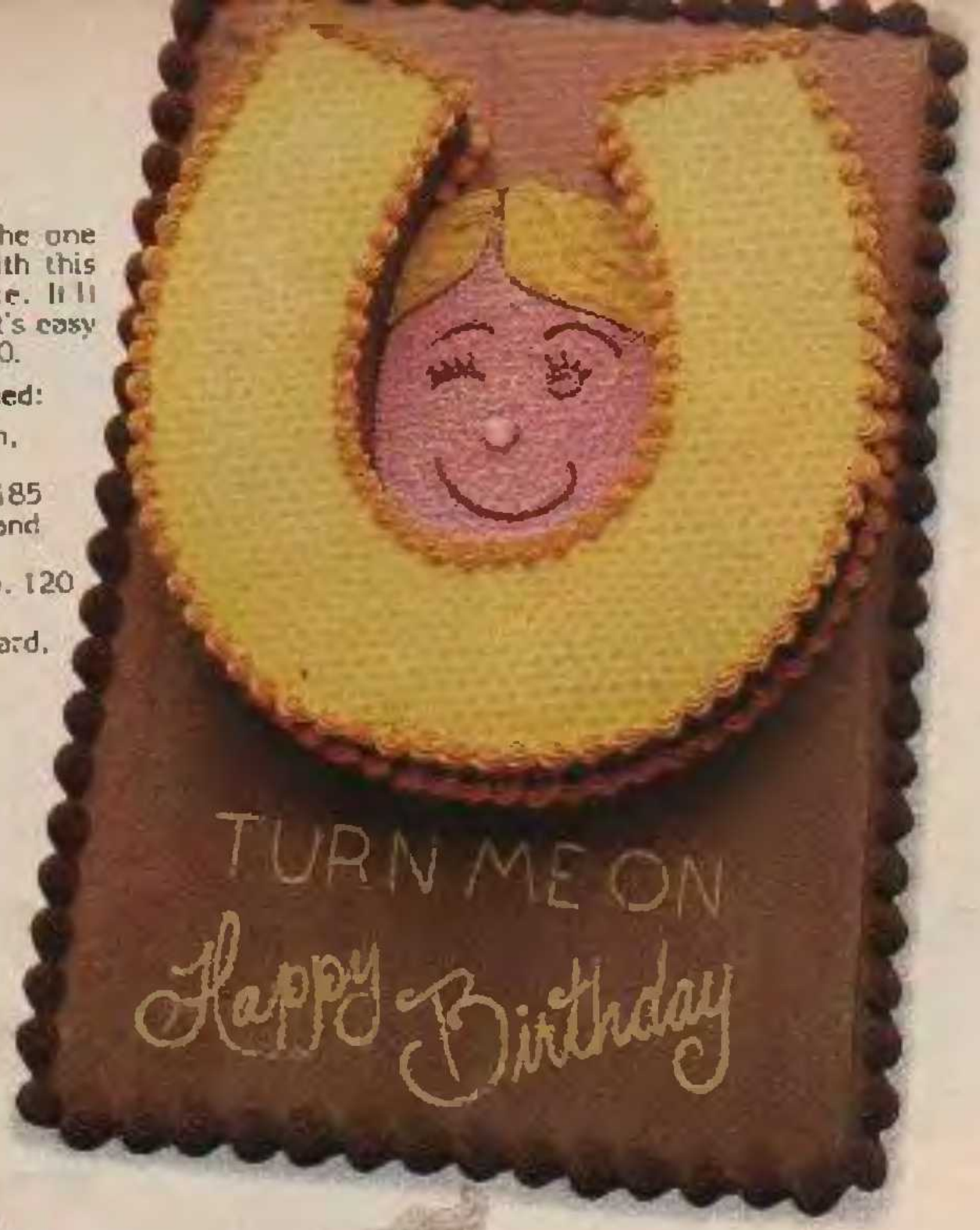
Fast & Fun

"U" Turn Me On

Let him know he's the one that turns you on with this clever birthday cake. It'll turn you on too, as it's easy to decorate! Serves 40.

To decorate you'll need:

- 12" x 18" Sheet Pan, p. 161
- Horseshoe Pan, p. 185
- Tubes 3, 5, 16, 18 and 32, p. 150
- '80 Pattern Book, p. 120 (Face Pattern)
- Rectangle Cake Board, p. 155



To decorate:

1. Ice sheet cake. W... pick, trace Face ... on cake top. Cov... with tube 3 out... in face with tube ... hair with tube 16 ... Add tube 3 facial ...
2. Add tube 5 mes... cake top. Ice ho... cake on same ... board and pla... sheet cake.
3. Edge horseshoe ... and base with ... shell borders. Ed... cake with tube ... border.

To decorate you'll ne...

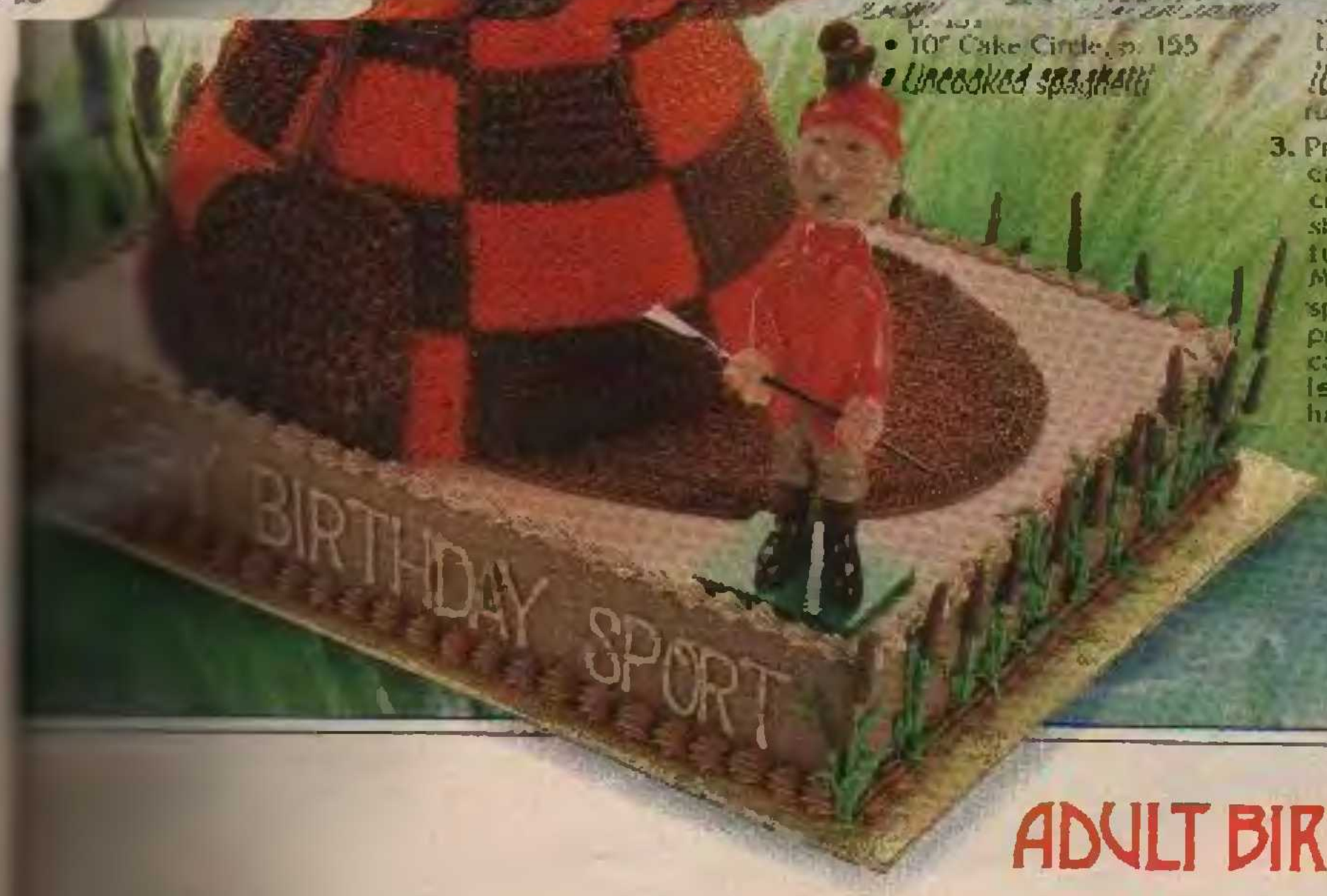
- 10" Square Pan, p...
- Ball Pan, p. 186
- Tubes 2, 12, 17, a... p. 150-151
- '80 Pattern Book, ... (Barbecue Grill Pa...
- Dipper Dotter, p. ...
- Popsicle Sticks, p. ...
- Paper

To decorate:

1. Use Barbecue Pa... royal icing to pip... grill handles an... Attach to popsic...
2. Ice ball cake. Ed... with tube 17 ... square cake. W... pick, trace Barb... Pattern on cake ... cover with tube ... Add tube 17 ... becue base. ... wheels. Print ... message on ca... cover and base ... 12 vent holes. P... 12 plate and ha... on cake top. P... 233 against han...
3. Position ... atop sq... Edge ... tube ... border. P... and bar... handles ... M... hat ...

Barbecue Baby

He loves to cook out every chance he gets. Now's your chance to show him how much the family appreciates it with this cake. Serves 22.



- 10" Cake Circle, p. 155
- Uncooked spaghetti

tie. Outline visor with tube 3 stripes. Fill in with tube 16 stars.

3. Print tube 3 message on cake side. Edge sheet cake top with tube 16 shell border, base with tube 18 shell border. Make 35 tube 6 cattails on spaghetti (see p. 120) and push into cake base. Trim cattails with tube 352 leaves. Position duck hunter atop sheet cake.

ADULT BIRTHDAYS

Birthday Binge

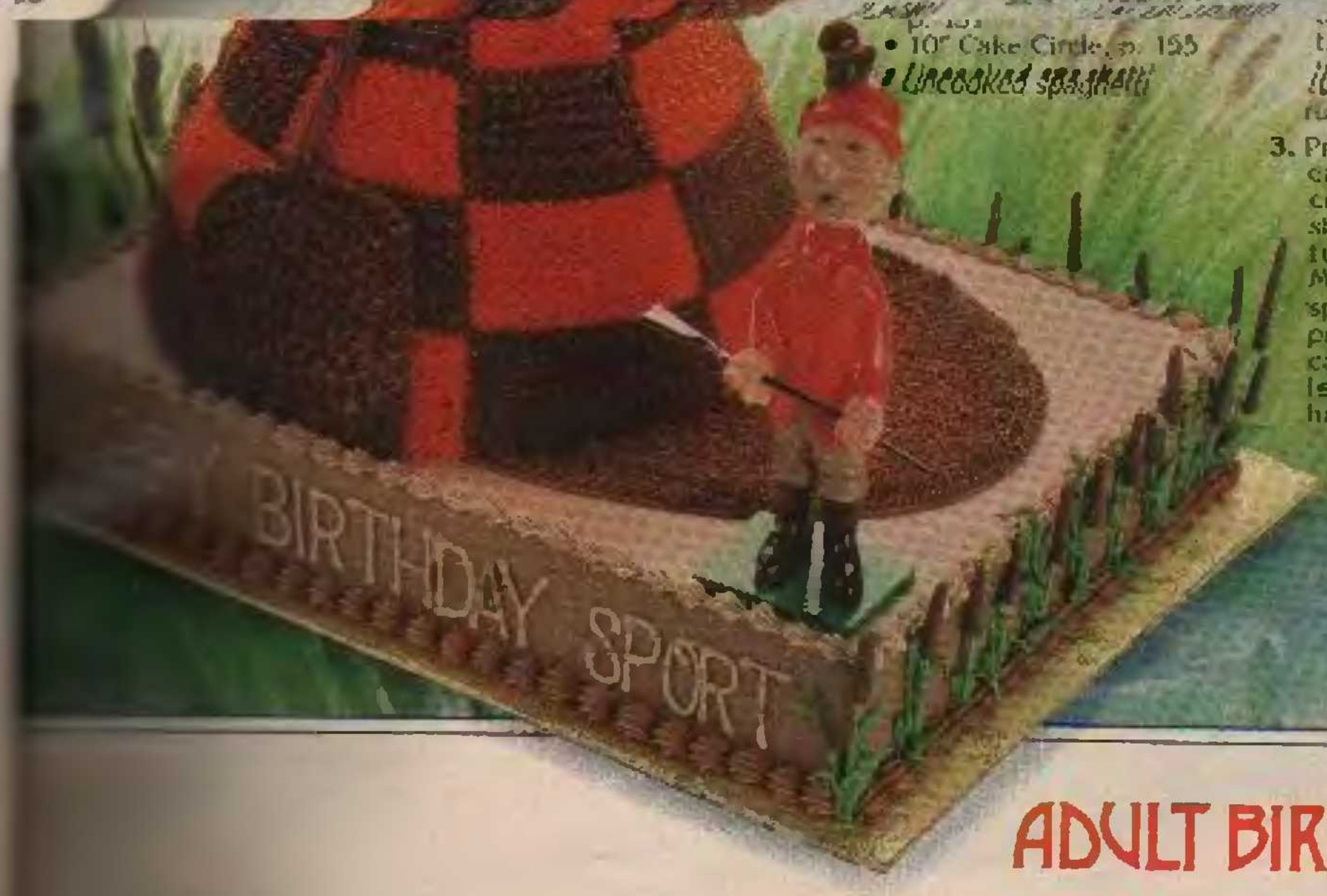
Bid him a happy day and tell him to enjoy the afternoon with this dream of a birthday cake! So easy to make, you'll find this cake a treat to prepare. Serves 18.

To decorate you'll need:

- Long Loaf Pan, p. 181
- Four Season Cutters, p. 156
- Tubes 3, 6, 12, 68 and 233, p. 150-151
- Florist Wire, p. 147
- Cookie recipe, p. 111

To decorate:

1. Out of cookie dough, make 2 tree cookies. Bake and cool. Cover trees with tube 68 leaves.
2. Ice cake. Pipe tube 3 lattice hammock to cake. Print tube 3 message on cake side. See figure piping directions on p. 106. Figure pipe tube 12 head, body, legs and arms. Add tube 6 hat, feet, tube 3 buttons and belt. Pipe tube 12 lawn mower with tube 6 motor and wheels. Bend a 10" piece of florist wire to form handle and push into mower.
3. Edge cake top with tube 3 bead border, cake base with tube 233 grass border. Attach cookie trees to two cake sides. Pipe tube 6 man's shoes to grass.



- 10" Cake Circle, p. 155
- Uncooked spaghetti

tie. Outline visor with tube 3 stripes. Fill in with tube 16 stars.

3. Print tube 3 message on cake side. Edge sheet cake top with tube 16 shell border, base with tube 18 shell border. Make 35 tube 6 cattails on spaghetti (see p. 120) and push into cake base. Trim cattails with tube 352 leaves. Position duck hunter atop sheet cake.

ADULT BIRTHDAYS

Birthday Binge

Bid him a happy day and tell him to enjoy the afternoon with this dream of a birthday cake! So easy to make, you'll find this cake a treat to prepare. Serves 18.

To decorate you'll need:

- Long Loaf Pan, p. 181
- Four Season Cutters, p. 156
- Tubes 3, 6, 12, 68 and 233, p. 150-151
- Florist Wire, p. 147
- Cookie recipe, p. 111

To decorate:

1. Out of cookie dough, make 2 tree cookies. Bake and cool. Cover trees with tube 68 leaves.
2. Ice cake. Pipe tube 3 lattice hammock to cake. Print tube 3 message on cake side. See figure piping directions on p. 106. Figure pipe tube 12 head, body, legs and arms. Add tube 6 hat, feet, tube 3 buttons and belt. Pipe tube 12 lawn mower with tube 6 motor and wheels. Bend a 10" piece of florist wire to form handle and push into mower.
3. Edge cake top with tube 3 bead border, cake base with tube 233 grass border. Attach cookie trees to two cake sides. Pipe tube 6 man's shoes to grass.

Songbird of Love

The little songbird sings a song of love on this cake to make it her most memorable birthday ever! Lovely like her, this lavish cake tells her you remembered. Serves 28.

To decorate you'll need:

- 10" Square Pans, p. 181
- Tubes 3, 16, 21, 66 and 193, p. 150
- Flower Nail No. 7, p. 153
- White Bird, p. 143

To decorate:

1. Make 5 tube 103 roses and 10 rosebuds. Ice 2 layer cake. With toothpick, mark 6" square on cake top and print tube 3 message inside square. Cover marks with tube 16 zigzag.
2. Edge cake sides with tube 21 upright shells. Top with tube 21 shells. Edge cake base with tube 21 inverted shells. Trim shell tails with tube 3 dots.
3. Attach roses and buds to cake top. Trim with tube 68 leaves. Position White Bird on cake.

ADULT BIRTHDAYS

Key To Her Heart

The key to any woman's heart is a birthday cake made especially for her. She'll shower you with love and affection for being so thoughtful! Serves 24.

To decorate you'll need:

- Horseshoe Pan, p. 185
- Happiness Heart Pans, p. 184
- Tubes 2 and 16, p. 150
- '80 Pattern Book, p. 120 (Key and Keyhole Pattern)
- Seed Pearl Heart, p. 142
- Paper

To decorate:

1. Use Key Pattern to make key out of paper. With serrated knife, cut indentation on one end of horseshoe cake to form shackle hinge. Ice 2 layer heart and 1 horseshoe cake; put together to form lock.
2. Pipe tube 2 message on horseshoe cake top. Tube 2 hearts randomly to heart cake sides. With toothpick, trace Keyhole Pattern on heart cake top. Outline keyhole with tube 2 string. Fill in with thinned icing.
3. Edge horseshoe and heart cake tops and bases with tube 16 shell borders. Attach heart to heart cake top. Position key by keyhole.

Bridal Garden Party

A flowery garden gazebo sets the scene for this romantic day! Serves 44.

To decorate you'll need:

- 12"x18" Sheet Pan, p. 181
- Hexagon Ring Pan, p. 188
- Petite Doll Pan Set, p. 190
- Tubes 1, 3, 13, 17, 67, 103, 104 and 224, p. 150, 152
- Flower Nail No. 7, p. 153
- Circus Tent Top, p. 122
- 5" Snap-On Filigree, p. 179
- 7½" Cor. Pillars, p. 179
- Musical Trio, p. 175
- Kneeling Cherub Fountain, p. 175
- Heart Base, p. 143
- Yellow Tuk-N-Ruffle, p. 155
- Florist Wire and Tape, p. 141
- Small Doves, p. 174
- Rec. Cake Board, p. 195
- Piping Gel, p. 147
- Art Brush, p. 147
- Nylon tulle, sponge

To decorate:

1. Make 30 tube 224 drop flowers with tube 3 centers, 5 tube 104 roses, 10 tube 103 daisies, 1 tube 104 rosebud, 35 tube 13 baby's breath. (see p. 103). When dry, attach to florist wire. Pipe 20 tube 67 leaves on wire. Save 6 baby's breath. Tape other flowers and leaves together for bouquet.
2. For bridesmaids, ice 3 doll cakes, insert picks, ice bodies. Add tube 3 string and dot halters, tube 104 ruffle and tube 3 bead skirts. Make 3 Tuk-N-Ruffle hats; attach with royal icing.
3. For bride, ice one doll cake, insert pick, ice body. Paint arms with thinned icing. Pipe tube 1 outline and cornelli lace to dress bodice, arms. Pipe tube 104 ruffles for dress skirt. Make veil and attach to head. Add tube 3 royal icing dots and baby's breath headpiece.
4. Ice hexagon cake on cake board and place atop iced sheet cake. Pat sheet cake with damp sponge for grassy effect. Add bouquet and Musical Trio assemble Corinthian Pillars, Filigree and Circus Tent Top. Edge hexagon cake top with tube 3 beads.
5. Edge sheet cake top and base with tube 17 shell borders. Fill Kneeling Cherub Fountain with piping gel and place on cake. Paint Small Doves with food color, attach. Position bride and bridesmaids. Attach flowers.

- Flower Nail No. 7, p. 153
- Curved Filigree Triangles, p. 174
- Kissing Couple, p. 143

To decorate:

1. Make 10 tube 103 roses and 25 sweet peas.
2. Ice cake. Edge cake base with tube 19 shell border. Add tube 2 vines to cake top and sides, message to cake top. Attach roses and sweet peas to vines, trim with tube 2 sepals and tube 66 leaves.
3. Edge cake with tube 16 shell border. Attach Filigree Triangles to cake sides. Position Kissing Couple on cake top.

BRIDAL SHOWERS

Bubbly

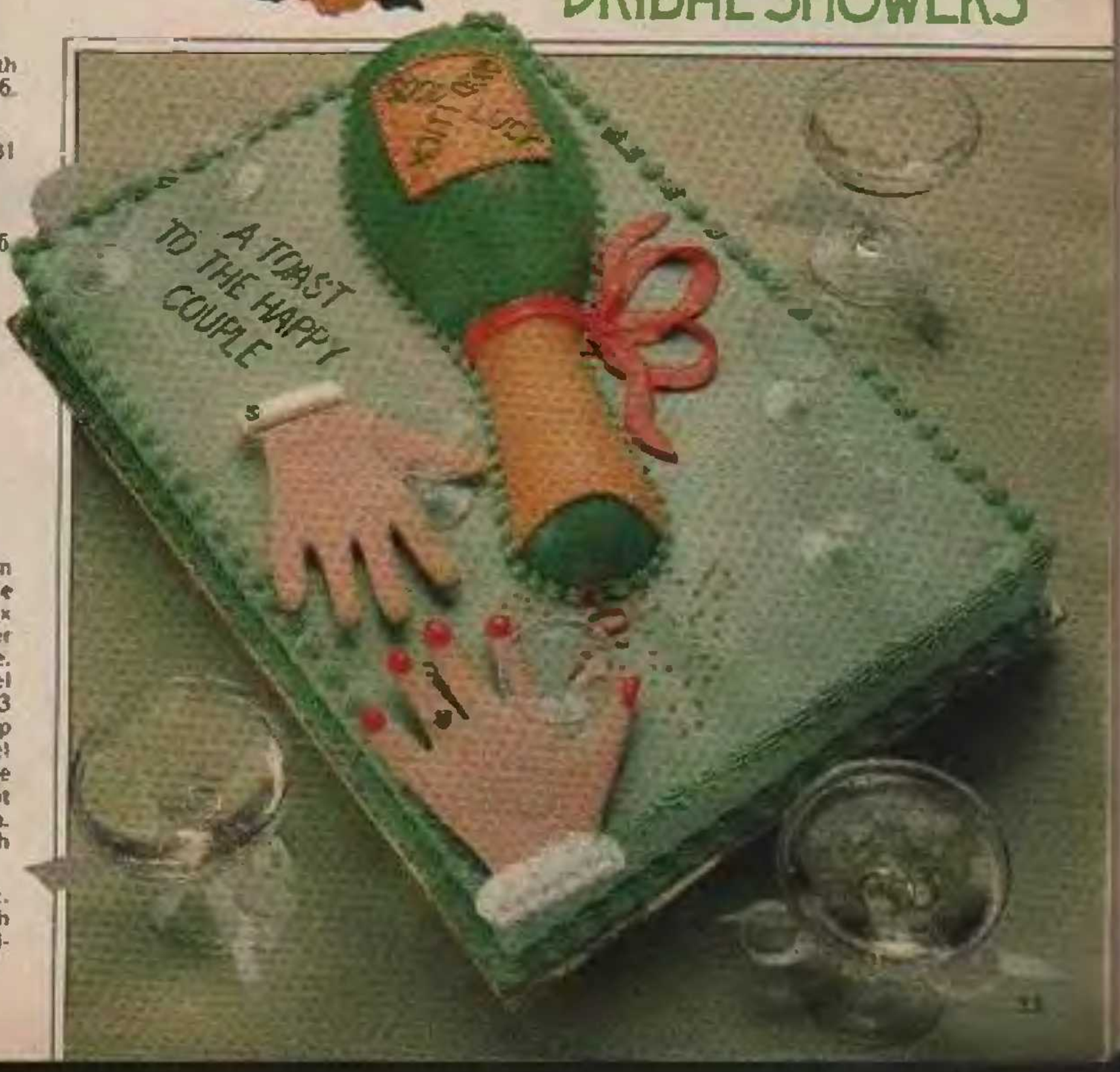
the happy couple with cake! Serves 36.

you'll need:

8" Sheet Pan, p. 181
Pie Pan, p. 186
3, 16, 21, 104.
Hand Cutter, p. 156
Champagne Glasses.
recipe, p. 111

to decorate:

cookie dough:
2 hands. Bake and
Outline fingers-
cuff and button
tube 3 strings. fill
thinned icing.
tube 104 ruffle.
beads and ring.
sheet cake. Position
bottle cake on same size
board. Place 3½" x
piece of waxed paper
bottle cake. Ice cake.
paper. Ice label
Print tube 3
message. Place cake atop
cake. Edge label
bottle neck with tube
Add tube 3 dot
tube 104 ribbon.
bottle cake with
shells.
tube 3 message.
cake top, base with
shell border. Posi-
hands and glasses.



BABY SHOWERS

fast&fun

Baby Face

A cute and cuddly baby cake will delight Mom-to-be and her friends at the baby shower. It's a lighthearted touch that will make everyone smile! Serves 12.

To decorate you'll need:

- 12" Hexagon Pan, p. 182
- Tubes 3, 8, 16 and 127, p. 150, 152
- Baby Bracelet, p. 139

To decorate:

1. Ice cake. With toothpick, mark 3½" circle and 9" circle on cake top. Add tube 3 eyes, eyelashes, mouth, tongue and tooth. Fill in tooth and tongue with tube 3 thinned icing. Add tube 3 message to cake side. Pipe tube 8 nose.
2. Edge cake top and base with tube 16 shell borders. Cover 9" circle with tube 127 ruffle bonnet. Pipe tube 8 ears and tube 16 hair to baby. Add tube 127 bow to baby's chin. Attach Baby Bracelets to cake sides.

Rock-A-Bye Baby

Where the wind blows no one knows, when it comes to cake this one glows! Serves 20.

To decorate you'll need:

- 8" Square Pan, p. 181
- Guitar Pan, p. 187
- Tubes 2, 4, 21, 66 and 225, p. 150, 152
- Small Doves, p. 174
- Baby Christening, p. 13
- Rec. Cake Board, p. 15
- Sponge

To decorate:

1. Make 25 tube 225 flowers with tube 2 centers. Arrange guitar on square cake on same cake board.
2. Ice square cake and guitar cakes. Pat with damp sponge for grassy effect. Cover guitar neck. Add tube 21 strings to guitar. Pipe tree trunk. Add tube 21 branches. Tube 4
3. Trim vase with tube leaves. Drop flowers. Edge tree top. Base with tube 66 leaves, add leaves to tree top, around vase. Attach flowers to tree and vine. Position guitar and Doves.

Baby Booties

Here's a great idea for the lady who's waiting for the new arrival. Knit a pair of baby booties out of icing for a surprise shower. Serves 16.

To decorate you'll need:

- Long Leaf Pan, p. 181
- Tubes 1A, 3, 5, 16 and 234, p. 150-153
- Uncooked spaghetti, styrofoam ball

To decorate:

1. Make tube 5 ten inch icing knitting needles (see page 110). Ice cake. See figure piping directions on p. 106. With stiffened buttercream icing, figure pipe tube 1A uprights bootie; cover with tube 16 shells and add tube 3 bow. Add other bootie lying on cake top and side by piping tube 16 shells.
2. Pipe tube 1A balls on cake sides and cover with tube 234 strings to resemble yarn balls. Print tube 3 message on cake side. Add tube 3 strings from yarn balls.
3. Edge cake top and base with tube 16 star puff borders. Ice styrofoam ball. Cover with tube 234 strings to resemble yarn ball. Place on cake top. Position knitting needles on cake top. Pipe tube 3 string from yarn ball and down needle and on top of bootie.

Crazy Cravings

...the mother-to-be the best of luck. Serves 36.

...decorate you'll need:

- ...Round Pan, p. 181
- ...Tubes 3, 12, 16, 21, 150 and 352, p. 150, 151
- ...Cookbook, p. 120 ...& Pickle Pattern)
- ...Baby, p. 139
- ...ream) ice cream

To decorate:

...Pipe tube 150 brush ...ball carnations ...Use Pin Pattern to ...tube 3 satety ...of royal icing.

...cake. With ...trace Pickle ...cake top. Out... ...tube 3 strings. ...icing. Add tube ...

...3 stems to cake ...add tube 3 ...cake top. Ar... ...stems. ...babies to ...and pipe stems ...tube 352 leaves.

...cake top with tube ...border ...with tube 21 reverse ...mother. Insert safe... ...Sugar sprays.

Pipe tube 150 scallops in a circle on cake top. Add scoop of strawberry ice cream in scallop circle. Position Barefoot Babies.

The "Gibson Girl" and "Gibson Man" illustrations, created by artist Charles Dana Gibson, were models of the American Dream at the turn of the century.

Cooing Lovebirds

In love they'll always be! This beautiful heart cake will remind them of the wonderful years they've spent and those ahead! Serves 12.

To decorate you'll need:

- Happiness Heart Pans, p. 184
- Tubes 2, 14, 17, 21, 65, 199 and 224, p. 150, 152
- Kissing Lovebirds, p. 176

To decorate:

1. Make 15 tube 224 drop flowers with tube 2 centers.
2. Ice 2-layer cake. Write tube 2 message on cake top. With toothpick, mark "C" scrolls on cake top edge; cover with tube 17 scrolls. Add tube 2 scrolls inside large scrolls.
3. Edge cake top with tubes 21 and 65 posy puff border (see p. 99); base with tube 199 shells trimmed with tube 14 scallops. Position topper.

For The Folks

Show Mom and Dad how much they mean to you. It's easy with this special cake that expresses your very best wishes on their anniversary. Serves 14.

To decorate you'll need:

- 8" Round Pans, p. 181
- Petite Doll Pan, p. 190
- Tubes 1A, 3, 17, 101, p. 150, 152
- 80 Pattern Book, p. 120 (Ma & Pa Pattern)
- 6" Cake Circles, p. 155

To decorate:

1. Ice petite doll cakes on same size cake circles. With toothpick, mark facial features. Pipe tube 3 eyes, eyebrows, noses, lips, cheeks and ears. Outline and fill in glasses with tube 3 icing. Add tube 17 hair, moustache, arm patch. Pipe tube 3 buttons, pant line. Print tube 3 message. Add tube 17 star collar to dad.
2. See figure piping directions on page 106. Pipe tube 1A shoulders, arms and hands. Add tube 101 collar, sleeve and apron ruffle to mom. Edge cake top and base with tube 17 shell borders.
3. Ice 2-layer cake. With toothpick, trace Ma and Pa Pattern on cake. Ice mom's apron. Outline dad's coat with tube 3 string, fill in with tube 17 stars. Position mom and dad cakes atop cake. Add tube 17 zigzag pocket and

ANNIVERSARIES

Golden Moments

Marriage is one of life's true treasures, especially for the Golden Anniversary couple. Acknowledge their true love and wish them every happiness for the future. Serves 40.

To decorate you'll need:

- 9", 12" Petal Pan, p. 182
- Tubes 2, 3, 17, 18, 22, 66, 102 and 103, p. 150
- No. 7 Flower Nail, p. 153
- Swirl Filigree, p. 174
- 50th Candle Holder Wreath, p. 142
- 9" Cake Circle, p. 155
- Dowel Rods, p. 178

To decorate:

1. Make 10 each tube 102 and 103 roses, 150 tube 103 sweet peas.
2. Read tier cake assembly instructions on p. 104. Ice 9" and 12" two-layer cakes. Position dowel rods. Place 9" cake atop 12" cake. Pipe tube 17 fleur-de-lis between each petal on 9" cake top. Edge 9" cake top with tube 17 shell border.
3. Edge 9" cake base, 12" cake top with tube 19 shell borders. Edge 12" cake base with tube 22 upright shell trimmed with tube 2 drop string and dot trims. Write tube 2 message on cake.
4. Attach flowers to cake, trim with tube 3 sepals, tube 66 leaves. Attach filigree to 9" cake sides. Position wreath.

Anniversary Love

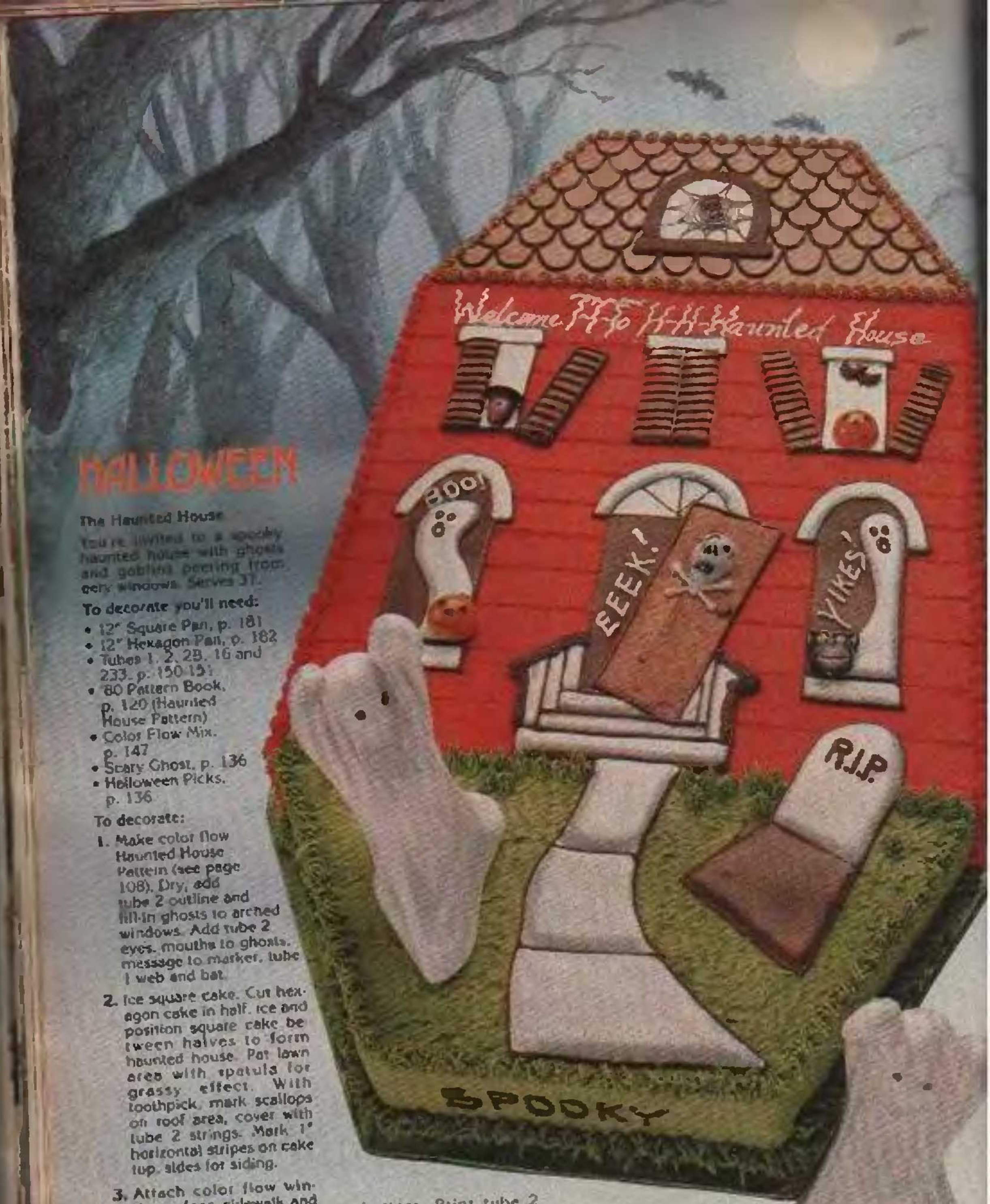
Express Your Anniversary wishes to that special couple with a pretty cake. Serves 36.

To decorate you'll need:

- 12" Round Pan, p. 181
- Tubes 3, 16, 65 and 225, p. 150, 152
- Picket Archway, p. 142
- Florist Wire, p. 141
- Florist Tape, p. 141
- Brown sugar

To decorate:

1. Make 15 tube 16 holly hocks (see p. 103) with tube 65 leaves on wire. Make 35 tube 225 drop flowers with tube 3 centers. Attach flowers to floral wire. Pipe 30 tube 65 leaves on wire. Tape wired flowers and leaves together. Make 40 tube 16 pop flowers with tube 3 centers (see page 103).
2. Ice cake top and sides. Pipe tube 3 path on cake top, cover path with brown sugar. Write tube 3 message.
3. Position Picket Archway. Attach wired bouquets. Edge cake top and base with tube 16 pull and pop flower border.



HALLOWEEN

The Haunted House

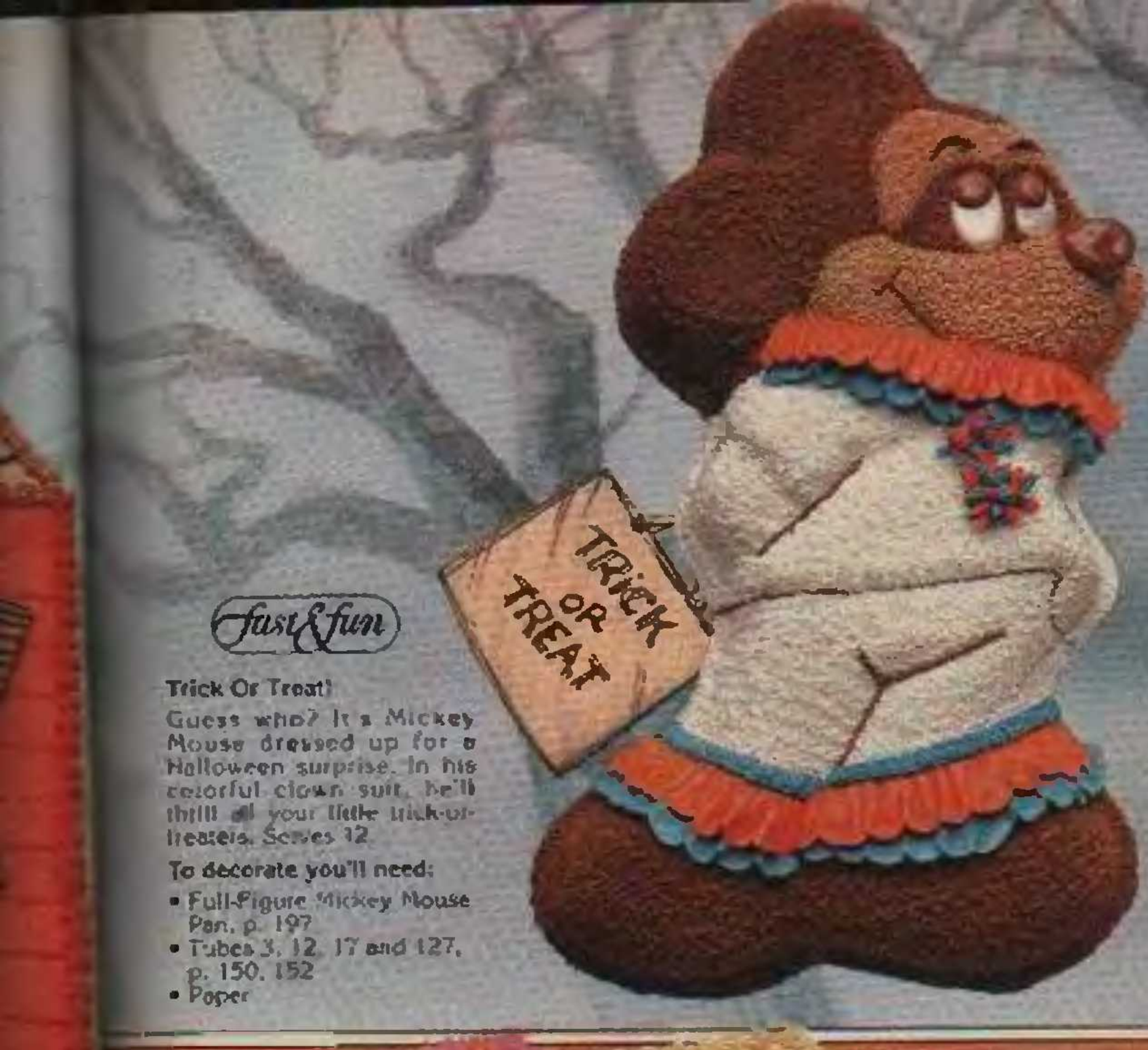
You're invited to a spooky haunted house with ghosts and goblins peering from eerie windows. Serves 31.

To decorate you'll need:

- 12" Square Pan, p. 181
- 12" Hexagon Pan, p. 182
- Tubes 1, 2, 23, 16 and 233, p. 150-151
- '80 Pattern Book, p. 120 (Haunted House Pattern)
- Color Flow Mix, p. 147
- Scary Ghost, p. 136
- Halloween Picks, p. 136

To decorate:

1. Make color flow Haunted House Pattern (see page 108). Dry, add tube 2 outline and fill-in ghosts to arched windows. Add tube 2 eyes, mouths to ghosts, message to marker, tube 1 web and bat.
2. Ice square cake. Cut hexagon cake in half, ice and position square cake between halves to form haunted house. Pat lawn area with spatula for grassy effect. With toothpick, mark scallops on roof area, cover with tube 2 strings. Mark 1" horizontal stripes on cake top, sides for siding.
3. Attach color flow windows, door, sidewalk and grave marker. Cover door with tube 28 smooth stripe slats. Add tube 28 attic window frame and shutters. Pipe tube 2 door knob and slats on shutters. Print tube 2 message.
4. Edge house cake top, sides and base with tube 16 shell borders. Edge lawn cake top and base with tube 233 grass border. Attach Halloween Picks to windows and door. Pipe tube 2 eyes to Ghosts, place on cake.



Fast & Fun

Trick Or Treat!

Guess who? It's Mickey Mouse dressed up for a Halloween surprise. In his colorful clown suit, he'll thrill all your little trick-or-treaters. Serves 12.

To decorate you'll need:

- Full-Figure Mickey Mouse Pan, p. 197
- Tubes 3, 12, 17 and 127, p. 150, 152
- Paper

To decorate:

1. Outline Mickey's facial features and details with tube 3 strings. Fill in stripes of pants with tube 3 thinned icing.
2. Cover Mickey's face, body and feet with tube 17 stars. Pipe tube 12 eyeballs and nose to face. Overpipe eyebrows, mouth and arm with tube 3 strings.
3. Pipe tube 127 double ruffle collar and pant cuffs to clown suit. Trim suit with tube 17 zigzag pom pull and pull-out star pom poms. Cut 5" square trick-or-treat bag out of paper, print message and place beside cake.

Fortune Teller

Create a night of Halloween mystery with this eerie cake. Serves 28.

To decorate you'll need:

- 11" x 15" Sheet Pan, p. 181
- Ball Pan, p. 185
- Tubes 2, 8, 10 and 16, p. 150
- 6" Cake Circles, p. 155
- Open Hand Cutter, p. 156
- 2¼" Round Cutter, p. 156
- Tricky Trims, p. 136
- Piping Gel, p. 147
- Art Brush, p. 147
- Cookie Recipe, p. 111

To decorate:

1. Cut cookie dough: Cut 2 each round and hand cookies. Reverse one hand before baking to form left hand. Bake, cool. Ice round earring cookies with icing/piping gel mixture, ice hands. Add tube 2 outline and fill-in nails and rings painted with piping gel, tube 16.
2. For teller's face, ice ball ball cake. Place on cake circle atop sheet cake. Pipe tube 10 nose, cheeks; tube 2 outline and fill-in eyes, lips, tube 2 eyebrows, earring chains, tube 16 zigzag hair and star bandana. Add tube 8 double ball necklace, tube 16 stars randomly on bandana.
3. For crystal ball, ice ball ball cake on cake circle with icing/piping gel mixture, place on cake. Edge ball with tube 2 beads and tube 16 zigzag base.
4. Pipe tube 2 message. Edge sheet cake top and base with tube 16 shell borders. Attach Witch, hands to crystal ball cake, earrings to face.

Fast & fun

Pilgrim's Pride

It's hats off on Thanksgiving Day to our forefathers and your dinner guests! Show family and friends a bit of the past with a cake shaped like a pilgrim's hat. Serves 20.

To decorate you'll need:

- 6", 8" Round Pans, p. 181
- Tubes 2 and 17, p. 150
- 14" Cake Circle, p. 155

To decorate:

1. Ice 14" round cake circle for hat brim. Ice 2-layer 6" cake and 2-layer 8" cake. Stack cakes on iced cake circle. Add extra icing to cake sides and smooth with spatula to form hat.
2. With toothpick, mark 2" up from cake base to form hat belt and buckle. Cover marks with tube 2 strings. Print tube 2 message.
3. Cover belt and buckle with tube 17 stars. Overpipe buckle with tube 2 strings and tube 17 stars.

THANKSGIVING

Pie Please!

Bake and decorate this different holiday favorite with bright pumpkins and a unique little turkey. It's easy as pie! Serves 6.

To decorate you'll need:

- Tubes 3, 199 and 352, p. 150-192
- Happy Holiday Cutter Set, p. 156
- Pie crust, pumpkin pie filling, 9" pie pan

To decorate:

1. Make pumpkin pie in 9" pie pan. Using Happy Holiday Turkey cutter, cut one turkey out of extra pie dough. Bake and cool pie and pie crust turkey.
2. Edge turkey with tube 3 strings. Outline feathers with tube 3 strings. Fill in with tube 3 zigzags. Add dot trims.
3. Edge pie top with tube 3 vine. Add tube 199 pumpkins with tube 3 stems to vine. Trim vine with tube 352 leaves. Position pie crust turkey on pie.

Fast & fun

Tom Turkey

What better way to say "Happy Turkey Day" than with a bright turkey cake? This famous fowl decorates with easy-to-squeeze icing stars. Everyone will gobble with glee when they feast their eyes on this colorful cake. Serves 12.

To decorate you'll need:

- Turkey Pan, p. 185
- Tubes 3, 13 and 16, p. 150

To decorate:

1. Ice cake sides. Outline turkey's face, feathers and details with tube 3 strings. Pipe tube 3 dot eye.
2. Cover head, neck, body, large feathers and feet with tube 16 stars. Cover tips of feathers with tube 13 stars. Edge cake with tube 13 star border.

Candle Glow

A ring cake adorned with wheat, pumpkins and a warm, glowing candle makes a festive Thanksgiving centerpiece. It will add a beautiful touch to your dinner table. Serves 12.

To decorate you'll need:

- Ring Shaped Mold, p. 183
- Tubes 2, 6, 8, 45, 67 and 199, p. 150, 152
- Candle

To decorate:

1. Ice ring cake. Pipe tube 45 smooth vertical stripes 3½" apart on cake top and sides.
2. Edge cake top with tube 6 bead borders, base with tube 8 bead border. Add tube 2 wheat clusters between stripes on cake top and sides.
3. Pipe tube 199 pumpkins to cake base. Trim pumpkins with tube 67 leaves, tube 2 stems. Position candle inside ring cake.

Hearty Harvest

Gather all the folks 'round the dinner table for a moment of gratitude and a traditional Thanksgiving Day prayer. The grain and fruits of the rich autumn harvest will make thoughts of the first Thanksgiving come to mind. Serves 36.

To decorate you'll need:

- 12" Round Pan, p. 181
- Tubes 3, 5, 44, 65, 199 and 233, p. 150-153
- Holiday Sugar Mold, p. 159
- Sugar mold recipe, p. 109

To decorate:

1. See sugar mold directions on p. 109. Make one basket sugar mold. When dry, ice top of basket.
2. Ice 2-layer cake. Print tube 44 message on cake top. Position sugar mold; cover with tube 44 smooth stripe stalks.
3. Pipe tube 5 corn stalks, tube 3 beads for corn to cake top. Trim stalks with tube 65 leaves. Add tube 3 wheat to cake top, sheafs to cake sides. Pipe tube 199 pumpkins with tube 3 stems.
4. Trim wheat sheafs on cake sides with tube 44 bows. Pipe tube 233 grass around pumpkins. Edge cake top and base with tube 199 shell borders.

THANKSGIVING

Horn of Plenty

Serve a cornucopia overflowing with luscious marzipan candy fruits. Serves 25.

To decorate you'll need:

- 12" Square Pan, p. 181
- Number 6 Pan, p. 192
- Tubes 5, 20, 47, 81 and 104, p. 150
- Rec. Cake Board, p. 155
- Flower Nail No. 9, p. 153
- Marzipan Leaves, p. 145
- Marzipan recipe, p. 109

To decorate:

1. See directions for making marzipan on page 109. Make marzipan fruit: 10 each bananas, oranges, pears; 12 apples, 5 grape clusters. Trim with marzipan leaves. Make 6 tube 81 mums and 15 tube 104 sweet peas.
2. Ice square and Number 6 cake. Place number cake on same size cake board. Cover number 6 cake with tube 5 and 47 basketweave to form cornucopia. Position cornucopia cake atop square cake. Edge opening with tube 20 rope border. Position fruit.
3. Edge square cake top and base with tube 20 shell borders. Attach mums and sweet peas at two opposite corners of cake and trim with marzipan leaves.

ROSH HASHANAH

Happy Rosh Hashanah

Decorate a festive Rosh Hashanah cake bedecked with drop flowers. It's a perfect way to greet the New Year with good wishes for health, prosperity and happiness. Serves 28.

To decorate you'll need:

- 12" Hexagon Pan, p. 182
- Tubes 2, 4, 16, 225 and 352s, p. 150-152
- Filigree Triangles, p. 174

To decorate:

1. Make 200 tube 225 drop flowers with tube 2 centers. Ice 2-layer cake. Print tube 2 message.
2. Edge cake top, sides, base with tube 16 shell borders. Attach filigree triangles to cake top, sides.
3. Fill cake top triangles with drop flowers. Attach drop flower cascades to cake top and sides. Attach drop flower clusters to triangles on cake sides. Trim all flowers with tube 352s leaves. Outline Filigree Triangles on cake top with tube 4 strings.

Crown Halla

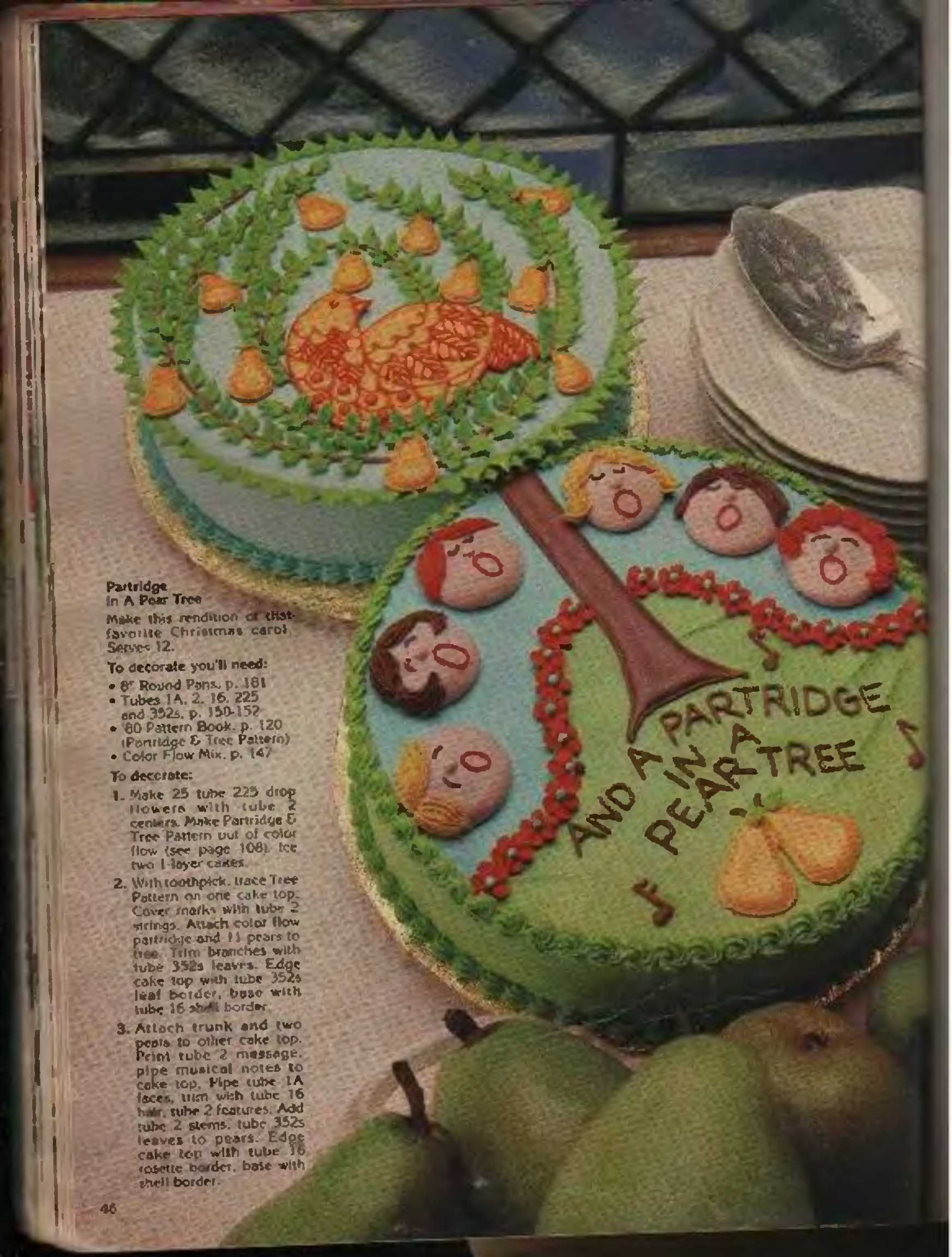
Celebrate the New Year with a traditional Halla uniquely decorated as a bejeweled crown. Serves 12.

To decorate you'll need:

- Cookie Sheet, p. 181
- Tube 17, p. 150
- Halla dough or yeast coffee cake that uses 4½-5 cups flour
- Candied cherries, citrus pineapple

To decorate:

1. Make dough and bake in 3 sections. To make bottom ring, shape about ⅓ dough into a 9" circle. Clip dough at 2" intervals. Shape middle section into a flat round 5" in diameter. The top is a small braid 3" in diameter. Let shaped dough rise about 30 minutes. (Yeast dough rises almost double its original size.) Brush with egg yolk. Bake on cookie sheet in pre-heated oven 30-45 minutes. Cool and assemble.
2. Divide middle section into 1/8s, cover with tube 17 strings. Add tube garlands and inverted "V's" to strings. Top garland points with tube 17 rosettes. Edge top and base of middle section with tube 17 elaborate
3. Pipe tube 17 swirls to cover with sizes to bottom section. Attach cherry and pineapple slices to middle section



Partridge In A Pear Tree

Make this rendition of this favorite Christmas carol! Serves 12.

To decorate you'll need:

- 8" Round Pans, p. 181
- Tubes 1A, 2, 16, 225 and 352s, p. 150-152
- 80 Pattern Book, p. 120 (Partridge & Tree Pattern)
- Color Flow Mix, p. 147

To decorate:

1. Make 25 tube 225 drop flowers with tube 2 centers. Make Partridge & Tree Pattern out of color flow (see page 108). Ice two 1-layer cakes.
2. With toothpick, trace Tree Pattern on one cake top. Cover marks with tube 2 strings. Attach color flow partridge and 11 pears to tree. Trim branches with tube 352s leaves. Edge cake top with tube 352s leaf border, base with tube 16 shell border.
3. Attach trunk and two pears to other cake top. Print tube 2 message, pipe musical notes to cake top. Pipe tube 1A faces, trim with tube 16 hair, tube 2 features. Add tube 2 stems, tube 352s leaves to pears. Edge cake top with tube 16 rosette border, base with shell border.

CHRISTMAS

Fast & fun

Festive Fruitcake

Here's a holiday favorite baked a different way! The festive star shape will sparkle at your holiday gathering. Serves 25.

To decorate you'll need:

- Star Pan Set, p. 184
- Tubes 4 and 21, p. 190
- Applesauce fruitcake recipe, p. 111
- Candied cherries, almonds, stemmed maraschino cherry

To decorate:

1. Bake 4" high fruitcake (See page 111). When cool, pipe tube 21 fleur-de-lis on cake top. Press pecan half into each design. Trim with tube 4 triple dots.
2. Pipe tube 21 scrolls to cake sides. Trim each with tube 21 shells and tube 4 dots. Edge cake base with tube 21 shell border.
3. Arrange red candied cherry halves on cake top. Cut green candied cherries into diamond shapes for leaves and arrange on cake top. Place one stemmed maraschino cherry on cake top.

Fast & fun

Trim The Tree

Here's a heartwarming idea for Christmas morn—bake and decorate cinnamon rolls in the shape of a tree! Make it a special treat by trimming the tree with candied cherries and candles. Serves 12.

To decorate you'll need:

- Treeliteful Pan, p. 188
- Tubes 3 and 16, p. 150
- Crystal Clear Holders, p. 140
- Easy fondant recipe, p. 91
- Candles, candied cherries, cinnamon rolls

To decorate:

1. Make cinnamon rolls. Arrange in Treeliteful Pan. Bake and cool.
2. Use fondant icing to add tube 3 zigzags to top and sides.
3. Pipe tube 16 zigzag garlands on tree. Add tube 16 upright shells, zigzag and star trims to tree base.
4. Pipe tube 16 rosettes to each tree point. Push candles into holders and insert into each rosette. Attach red and green candied cherries.

CHRISTMAS

Puppy Love

A little Christmas magic is all it takes to turn the playful puppy into a holiday cake. Serves 12.

To decorate you'll need:

- Play-Ful Puppy Pan, p. 191
- Tubes 2, 6, 16 and 352, p. 150-151

To decorate:

1. Ice oval and cover smooth. Outline ornament, eyes, nose and bow with tube 2 strings; fill-in eyes with shiny icing. Pipe tube 2 mouth.
2. Cover eyelids and bow with tube 16 stars. Pipe tube 6 nose to face.
3. Ice paws, and fluff with spatula. Add tube 16 puff cut-ser whiskers and tail. Trim ornament with tube 16 strings, zigzags. Pipe tube 352 holly wreath to pup's head. Add tube 6 berries to wreath bail trim to ornament.

Fast & Fun

Jolly St. Nicholas

Nellie wants a pair of skates. Susie wants a doll! Looks like St. Nick just made his delivery. Serves 14.

To decorate you'll need:

- 9" x 13" Sheet Pan, p. 181
- Tubes 2, 6, 18, 67 and 789, p. 150-151
- Jolly St. Nick, p. 137
- Miss Ponytail, p. 126
- Sugar cubes, sponge

To decorate:

1. Ice sheet cake. Pat rug area with damp sponge for a textured effect. Pipe tube 789 smooth stripe fireplace. Use spatula dipped in confectioners' sugar to make bricks.
2. With toothpick, mark 5" tall triangle shape for tree on cake top. Cover with tube 67 leaves. Add tube 67 leaves for garland on fireplace. Trim tree with tube 2 bead garlands and tube 6 ball ornaments.
3. See figure piping directions on p. 106. Pipe tube 6 candlesticks, candles, tube 2 flames. Add tube 6 stockings to mantle.
4. Trim sugar cube gifts with tube 2 strings, bows. Place under tree. Trim tree top with tube 18 star. Edge sheet cake top and base with tube 18 star borders. Position toppers.

Fast & fun

Super Santa

He's ready to jump in his sleigh and be on his way! Children and adults will love this adorable Santa. Serves 12.

To decorate you'll need:

- Spaceman Pan, p. 199
- Tubes 3, 17 and 124, p. 130, 152
- Appaloosa Rocking Horses, p. 125
- Comical Clowns, p. 123
- Antique Cars, p. 129
- Circus Balloons p. 123
- Sugar blocks, assorted candy

To decorate:

1. Ice Santa's face smooth. Pipe tube 3 nose, eyes and mouth to face. Outline suit, belt, arms, hands and boots with tube 3 strings.
2. Cover hat, suit, sack on his shoulders, belt, mittens and boots with tube 17 stars. Pipe tube 17 rosette pom-pom to hat. Add tube 17 moustache, hair and beard to face.
3. Trim hat, suit jacket, sleeves and pant cuffs with tube 17 zigzags. Attach candies. Appaloosa Rocking Horses, Comical Clowns, Circus Balloons to Santa's bag. Trim sugar block gifts with tube 3 ribbons and bows. Edge bag with tube 124 ruffle.

Cheery Cookies

The children can help you decorate these holiday cookies. Use them to trim the Christmas tree or as special stocking stuffers. Serves 20.

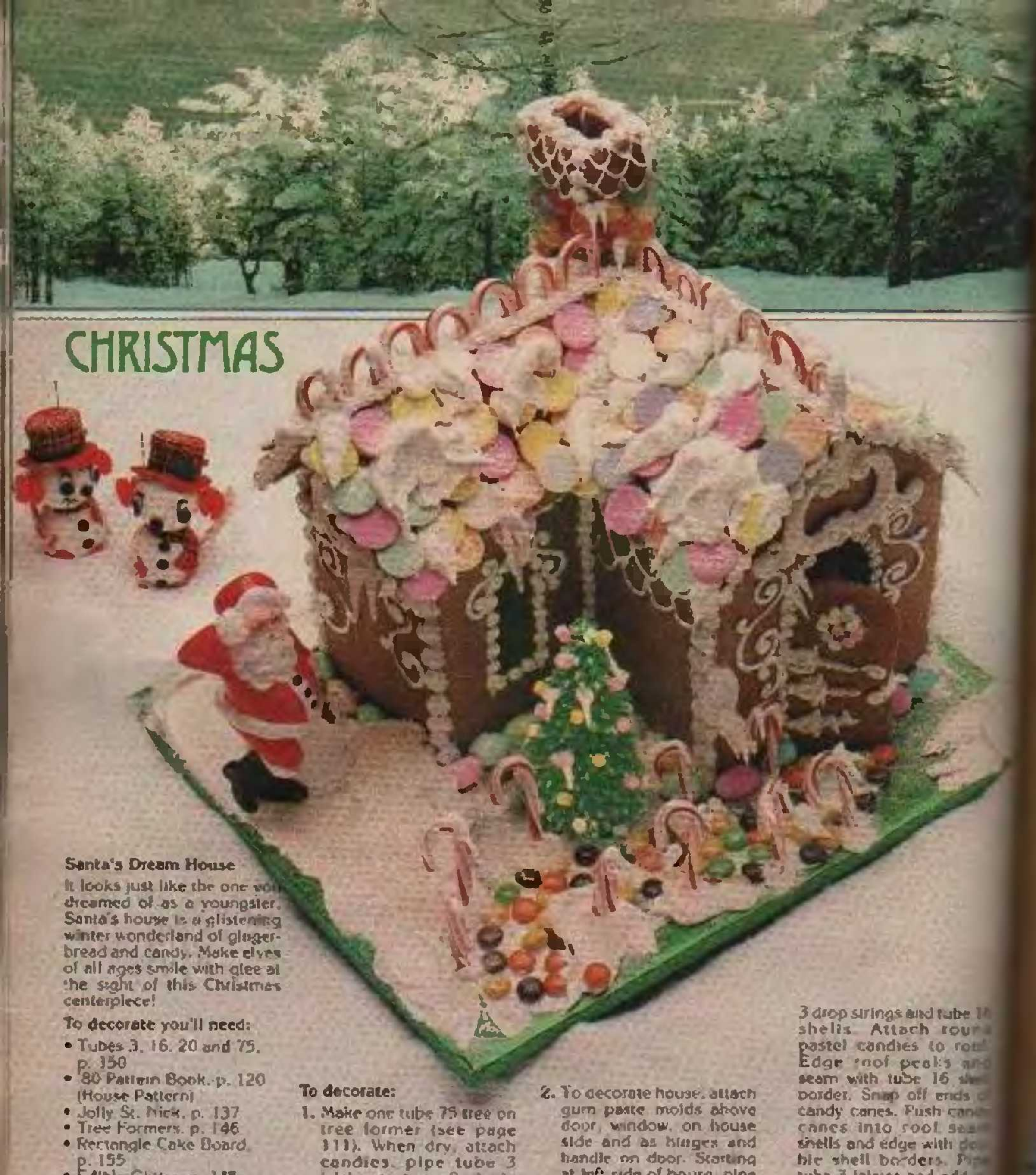
To decorate you'll need:

- Holiday Cookie Cutter Set, p. 157
- Christmas Cookie Cutter Set, p. 157
- Cookie recipe, p. 111

To decorate:

1. Cut of cookie dough: Make one each, angel, snowman, wreath, candle, star, bells, Santa, candy cane, stocking, gift package, Christmas tree and reindeer using Holiday and Christmas cookie cutters.
2. When cool, decorate the Holiday and Christmas cookies according to the fancy decorating instructions using tubes 3 and 16 included in your cookie cutter sets.

CHRISTMAS



Santa's Dream House

It looks just like the one you dreamed of as a youngster. Santa's house is a glistening winter wonderland of gingerbread and candy. Make elves of all ages smile with glee at the sight of this Christmas centerpiece!

To decorate you'll need:

- Tubes 3, 16, 20 and 75, p. 150
- '80 Pattern Book, p. 120 (House Pattern)
- Jolly St. Nick, p. 137
- Tree Formers, p. 146
- Rectangle Cake Board, p. 155
- Edible Glitter, p. 145
- Baroque Gum Paste Molds, p. 144
- Gum-Tex, p. 144
- Glucose, p. 144
- Egg White Royal Icing Recipe, p. 91
- Gum Paste Recipe, p. 109
- Candy canes, jelly eggs, candy-coated chocolate, assorted pastel candies

To decorate:

1. Make one tube 75 tree on tree former (see page 111). When dry, attach candies, pipe tube 3 icicles to tree. Sprinkle with edible glitter. Make 2 Mantle, 5 pattn Regalia Gum Paste Molds. Out of firm gingerbread cookie dough: cut House Pattern. Bake and cool. Assemble house using Egg White Royal Icing. Let dry 6 hours before decorating. Place house on 15" X 15" foil-covered cake board.
2. To decorate house, attach gum paste molds above door, window, on house side and as hinges and handle on door. Starting at left side of house, pipe tube 3 scrolls and drop string garlands. Edge windows and doorway with tube 16 shells, corner panels with tube 20 shells. Trim top door panel with candies, attach top and bottom door panels to doorway.
3. Attach jelly beans to chimney. Trim with tube 3 drop strings and tube 16 shells. Attach your pastel candies to roof. Edge roof peaks and seam with tube 16 shell border. Snip off ends of candy canes. Push candy canes into roof seam, shells and edge with double shell borders. Pipe tube 3 icicles and add icing snow to roof.
4. Spread icing snow on cake board. Attach jelly eggs around base of house, candies for walk, pine tree and candy cane lane to iced cake board. Position Jolly St. Nick beside house. Sprinkle house and snow with edible glitter.

CHANUKAH

Festival of Lights

Here's a cake to light the way to a wonderful Festival of Lights celebration. Make it a very happy Chanukah that friends and family will long remember! Serves 14.

To decorate you'll need:

- 12" Petal Pan, p. 182
- Tubes 2, 15 and 45, p. 190
- All Pattern Book, p. 120 (Chanukah Star Pattern)
- Color Flow Mix, p. 147
- Candle

To decorate:

1. Make Chanukah Star Pattern out of color flow (see page 108).
2. Ice cake. With toothpick, mark scallop design on cake top. Ice scallops. With toothpick, mark flames on cake top. Outline with tube 2 string. Fill in with thinned icing. Add tube 2 strings around flames. Pipe tube 45 candles from flames.
3. Edge cake top and base with tube 15 shell borders. Position color flow star. Attach candle.

Happy New Year!!

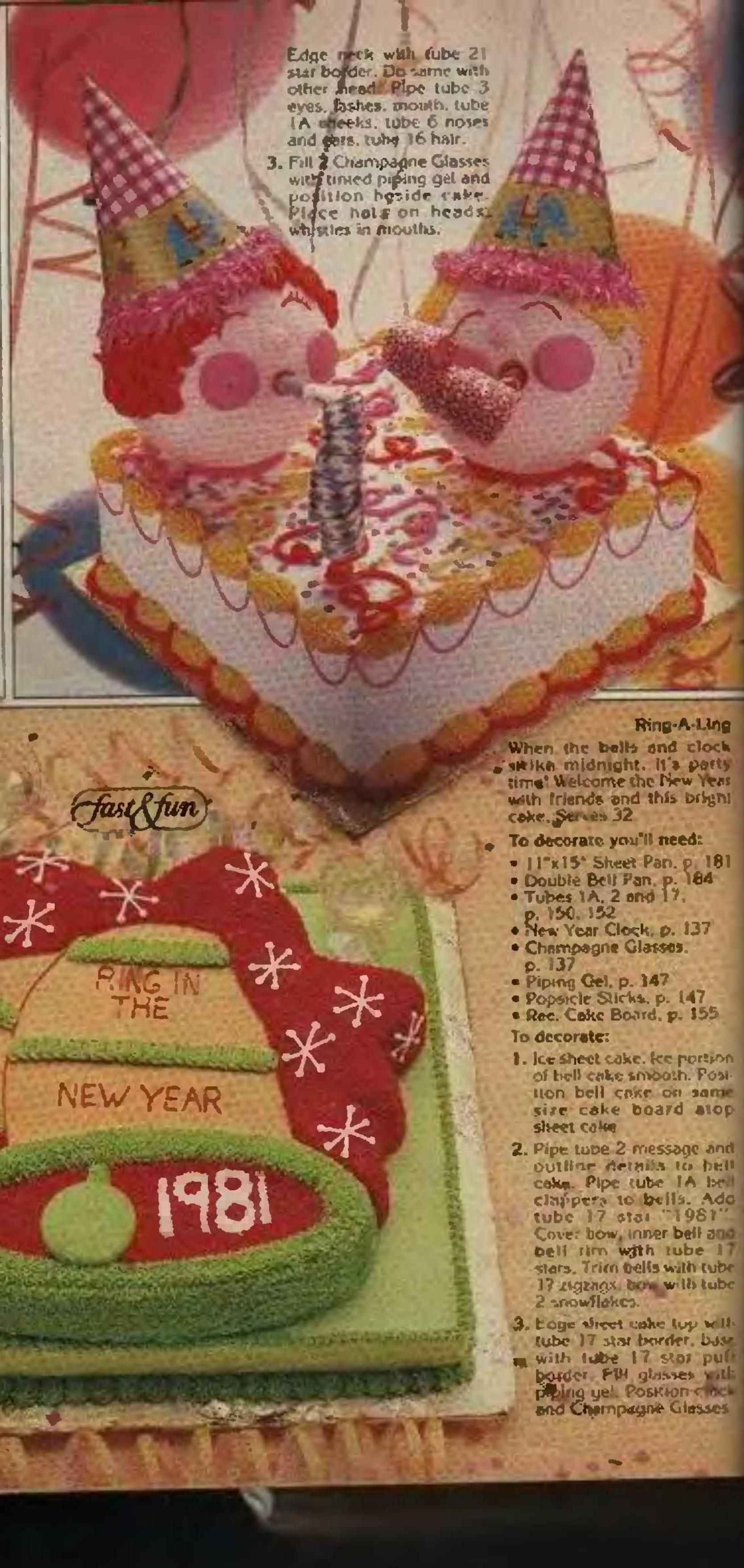
It's easy to get in the spirit when you serve this colorful cake. Decorated with confetti candy, icing streamers and party people, this cake creates excitement. Put on your party hat and join in the fun! Serves 58.

To decorate you'll need:

- 12" Square Pans, p. 181
- Ball Pan, p. 186
- Tubes 1A, 3, 6, 14, 16, 21 and 83, p. 150, 152
- Piping Gel, p. 147
- Dowel Rods, p. 178
- Cake Circles, p. 155
- Party hats, whistles, candy confetti

To decorate:

1. Ice 2-layer cake. Edge cake top with tube 21 puff border trimmed with tube 3 drop strings and circles. Edge cake base with tube 21 puff border trimmed with tube 14 zigzags. Add one rosette between each puff. Pipe tube 83 streamers on cake top. Sprinkle candy confetti.
2. To make faces, ice one ball cake. Position on dowel rods and 3" cake circle atop sheet cake. Edge neck with tube 21 star border. Do same with other head. Pipe tube 3 eyes, lashes, mouth, tube 1A cheeks, tube 6 noses and ears, tube 16 hair.
3. Fill 2 Champagne Glasses with tinted piping gel and position beside cake. Place hats on heads; whistles in mouths.



Ring-A-Ling

When the bells and clock strike midnight, it's party time! Welcome the New Year with friends and this bright cake. Serves 32.

To decorate you'll need:

- 11"x15" Sheet Pan, p. 181
- Double Bell Pan, p. 184
- Tubes 1A, 2 and 17, p. 150, 152
- New Year Clock, p. 137
- Champagne Glasses, p. 137
- Piping Gel, p. 147
- Popsicle Sticks, p. 147
- Rec. Cake Board, p. 155

To decorate:

1. Ice sheet cake. Ice portion of bell cake smooth. Position bell cake on same size cake board atop sheet cake.
2. Pipe tube 2 message and outline details to bell cake. Pipe tube 1A bell clappers to bells. Add tube 17 star "1981". Cover bow, inner bell and bell rim with tube 17 stars. Trim bells with tube 17 zigzags. Bow with tube 2 snowflakes.
3. Edge sheet cake top with tube 17 star border. Base with tube 17 star puff border. Fill glasses with piping gel. Position clock and Champagne Glasses.

The Happy Hour

With the New Year about to begin, the sands of time show how quickly we pass into the next calendar year. This hourglass cake says the New Year is fast approaching! Serves 32.

To decorate you'll need:

- 11" x 15" Sheet Pan, p. 181
- Wonder Mold Pan, p. 190
- Tubes 3, 17 and 20, p. 190
- Cookie No. Cutters, p. 156
- 80 Pattern Book, p. 120 (Hourglass Bar Pattern)
- Piping Gel, p. 147
- Rec. Cake Board, p. 155
- Cookie recipe, p. 111
- Brown sugar, pastry brush

To decorate:

1. Out of cookie dough: Cut "1980" and "1981". Bake and cool. Ice cookies and trim with tube 3 strings, dots and zigzags.
2. Ice sheet cake. Cut Wonder Mold cake in half vertically and place halves on same size cake board. Ice hourglass cake. With toothpick, mark sand area on hourglass and pat with brown sugar to resemble sand. Paint rest of hourglass with piping gel. Position hourglass cake atop sheet cake. Edge with tube 3 bead border.
3. With toothpick, trace Hourglass Bar Pattern on sheet cake top. Outline marks with tube 3 strings, fill in with tube 17 stars. Edge ends of hourglass with tube 17 zigzags.
4. Attach number cookies to hourglass cake. Edge sheet cake top with tube 17 shell border, base with tube 20 shell border.

NEW YEAR'S

New Year's Babe

Make 1981 a year of good luck, good health and good cheer. Serves 20.

To decorate you'll need:

- 12" Hexagon Pan, p. 182
- 6" Round Pan, p. 181
- Petite Doll Pan, p. 190
- Tubes 3, 12, 16 and 127, p. 150, 152
- 80 Pattern Book, p. 120 (1981 Pattern)
- 6" Cake Circle, p. 155
- Top Hat & Cane, p. 129

To decorate:

1. Ice one petite doll cake for baby. Ice hexagon cake. Pipe tube 3 message. Edge cake top and base with tube 16 rosettes.
2. Place round cake on 6" cake circle and ice. With toothpick, mark "X" design on round cake sides. 1981 Pattern on cake top. Cover design with tube 16 stripes, trim with tube 16 rosettes. Outline 1981 Pattern with tube 3 strings. Fill in with thinned icing.
3. Position round cake atop hexagon cake. Edge round cake top and base with tube 16 rosettes.
4. Position New Year's baby. See figure piping directions on page 106. Figure pipe tube 12 legs, feet with tube 3 toes to baby. Pipe tube 127 bunting and tube 12 arms to body. Add tube 3 facial features, message to banner and tube 16 hair. Place Top Hat & Cane on baby.

Love's Garden

A garden bursting with fantasy heart flowers and dainty butterflies is a Valentine's Day delight. Serves 48.

To decorate you'll need:

- 12" Square Pan, p. 181
- Heart Minicake Pan, p. 187
- Tubes 1A, 3, 88, 131, 190 and 224, p. 150, 152
- 80 Pattern Book, p. 120 (Top & Side Leaf Pattern)
- Color Flow Mix, p. 147
- Rose Food Flavoring, p. 149
- Springtime Cutters, p. 156
- Small Butterfly, p. 174
- Rect. Cake Board, p. 155
- Fondant recipe, p. 91
- Cookie recipe, p. 111

To decorate:

1. Make 18 tube 224, 6 tube 190 and 20 tube 131 drop flowers with tube 3 centers. Make 4 Side and 1 Top Leaf Patterns out of color flow (see page 108)
2. Out of cookie dough. Cut one heart cookie using Big Heart Cutter. Bake and cool. Outline heart cookie with tube 3, fill in with thinned icing. Add tube 3 eyes, mouth and tube 1A cheeks to cookie
3. Make red fondant icing (see p. 91) and flavor with Raspberry Food Flavoring. (Add 2 teaspoons to 1 cup of icing.) Cover heart minicakes with fondant icing. Position on heart-shaped cake boards, edge with tube 3 scallop borders. Attach drop flowers to each minicake
4. Ice 2-layer cake. With toothpick, mark vine on cake top and sides, cover with tube 3 strings. Attach cookie heart to cake top, pipe tube 3 scallops around heart. Attach leaves, drop flowers and heart minicakes.
5. Edge square cake top with tube 88 fancy shell border (see p. 99), base with tube 88 shell border. Attach Butterflies to cake top. Position heart minicake beside cake.

Hearts Go Round

Make your Valentine go head over heels! Frilly hearts go round and round on a pert and pretty pinwheel to say "I Love You". Serves 36.

To decorate you'll need:

- 12" Round Pan, p. 181
- Tubes 3, 8, 14 and 172, p. 150, 151
- Valentine Picks, p. 136

To decorate:

1. Ice 2-layer cake. Pipe tube 3 message on cake top. See figure piping directions on page 106. Figure pipe tube 8 hearts on cake top to form a circle. Trim hearts with tube 3 scallop and bead design.
2. With toothpick, mark scallops on cake sides. Cover with tube 3 triple drop string garlands.
3. Edge cake top, base with tube 172 shell borders trimmed with tube 14 zigzags. Add tube 3 dots between shells on base border. Position Valentine Picks between shells.

Super Sodas

This soda fountain creation is big enough to treat the whole gang on Valentine's Day. Have a party and let them know how sweet it is! Serves 42.

To decorate you'll need:

- 12" x 16" Sheet Pan, p. 181
- Bowling Pin Pan, p. 186
- Tubes 1A, 2D, 3, 18, 44 and 47, p. 150, 152
- Rec. Cake Board p. 155
- Ice cream, maraschino cherries, sugar wafers, plastic straws, whipped cream (optional)

To decorate:

1. Ice sheet cake. Cut 3" off tapered ends of bowling pin cake halves to form soda glasses. Ice cakes on same size cake boards. Pipe tube 44 and 47 smooth stripe lines to soda glasses.
2. Pipe tube 3 message on sheet cake top. Position soda glass cakes on sheet cake. See Figure piping directions on page 106. Figure pipe tube 1A base to each soda glass.
3. Edge sheet cake top and base with tube 18 shell borders. Just before serving, add ice cream scoops, tube 20 icing or whipped cream, sugar wafers, cherries and straws.

Holly Hobbie and Robby™

Holly Hobbie and Robby are in the pink for lovers everywhere! All dressed up in Valentine outfits, they're ready to add thoughts of love to the day. Serves 12.

To decorate you'll need:

- Holly Hobbie MiniPan, p. 193
- Robby MiniPan, p. 193
- Tubes 3, 6, 16, 67 and 104, p. 150
- Valentine Picks, p. 136

To decorate:

1. To decorate Holly Hobbie, ice arm, hand and dress smooth. Outline details with tube 3 strings. Cover bonnet, apron, bow and shoes with tube 16 stars. Add tube 16 hair. Trim bonnet, apron and dress with tube 104 ruffle. Pipe tube 6 heart flowers, trim with tube 67 leaves, tube 3 stems. Add tube 6 hearts randomly to dress.
2. To decorate Robby, ice face and pants smooth. Outline details with tube 3 strings. Fill in hand with tube 3 thinned icing. Cover hat, coat, sleeve, vest and shoes with tube 16 stars. Pipe tube 6 buttons with tube 3 dot stems to vest. Add tube 6 hearts to pants. Attach Pick.

EASTER

Easter is a time to celebrate new life. Our Sunday ideas are full of spring and the end of the winter chills. Each of these designs features an assortment of goodies. Little bunnies and cozy scenes that make the holiday so special. A decorated cake can become your personal way to welcome this bright lively season. Try one of these cake ideas for an enchanting Easter surprise!

To decorate you'll need:

- Great Egg-Spectations Panoramic Egg Pan
- Super-moist recipe & mix
- Jelly eggs

To decorate:

1. Use the Great Egg-Spectations Instruction Book to bake the Easter Egg Hunt and Easter Basket panoramic fudge eggs. Decorate eggs according to steps 9 and 14 in the Instruction Book.
2. Display as centerpieces in Easter baskets.

fast&fun

An Easter "Tweet"

Look who's anxiously waiting to greet your little bunnies on Easter Day. It's TWEETY™ with a special message to wish everyone a happy Easter! Serves 12.

To decorate you'll need:

- TWEETY Pan, p. 193
- Tubes 3, 16, 65 and 224, p. 150, 152

To decorate:

1. Make 25 tube 224 drop flowers with tube 3 centers.
2. Ice book area smooth. Outline features and book with tube 3 strings. Fill in eyes and beak with tube 3 thinned icing. Add tube 3 message and scrolls to book.
3. Cover face, body, hands, feet, rope, swing and background with tube 16 stars. Cover cake sides with tube 16 stars. Attach drop flowers randomly to rope, swing. Trim flowers with tube 65 leaves.

TWEETY™ & Warner Bros. Inc. 1978

Happy Hunt

Send the kids on an Easter egg hunt right to the dining room table. They'll discover treats like they've never seen before! Serves 36.

To decorate you'll need:

- 12" Round Pan, p. 181
- Tubes 2, 3, 6, 65, 101s and 233, p. 150-153
- Gingerbread Cutter Set, p. 156
- Easter Cutters, p. 156
- Picket Archway, p. 142
- Popsicle Sticks, p. 147
- Cookie recipe, p. 111
- Gumdrops, spearmint leaves, jelly eggs

To decorate:

1. Cut cookie dough: Cut one each man, lady, basket, bunny, 8 lily cookies. Bake and cool. Attach lady and man cookies to popsicle sticks. Outline details with tube 3, fill in with thinned icing. Overpipe tube 3 details and tube 101s ruffle to lady's dress. Add tube 3 zigzag trims to basket cookie.
2. Ice 2-layer cake. Print tube 3 message on cake top. With toothpick, mark a path on cake top and sides. Cover with gumdrops. Pipe tube 2 vine trimmed with tube 65 leaves to Picket Archway, position on cake top. Attach jelly eggs, gumdrops.
3. Pipe tube 6 stems on cake sides. Attach lily cookies and spearmint leaves.
4. Edge cake top, base, path and random spots on cake top with tube 233 grass borders. Attach jelly eggs randomly to cake top. Push cookie man and lady into cake top. Attach bunny and basket to cake side.

Easter Morn Surprise

Here's a bright treat for Easter Day that's hard to resist. Serves 12.

To decorate you'll need:

- Round Mini-Tier Set, p. 186
- Egg Minicake Pan, p. 188
- Tubes 3 and 17, p. 150
- Super-Flexible Bunnies and Egg Molds, p. 160
- 2-pc. Egg Molds, p. 158
- Bunny Pick, p. 136
- Chocolate & Pastel Summer Coatings, coconut, jelly beans, lemon custard

To decorate:

1. Fill Bunny, egg and 2-pc. egg molds with summer coatings (see p. 111). Using coating mixture, pipe tube 17 basket handles on waxed paper. Edge 2-pc. egg molds with tube 17 shells. Refrigerate. Make 25 tube 17 drop flowers with tube 3 centers.
2. Ice 4 egg minicakes. Trim with tube 3 dots, strings and tube 17 zigzags. Attach drop flowers to one minicake and to small egg molds. Ice 5" and 8" cakes and place on separator plates. Ice 7½" separator plate. Tint coconut and pat on cake tops and separator plate.
3. Attach small eggs to cake top. Edge top with tube 17 shell scallop border, base with tube 17 shell border. Assemble tiers.
4. Edge 5" cake top, base with tube 17 rope borders. Push Bunny Pick into cake.
5. Fill chocolate egg baskets with lemon custard. Attach handles. Position beside cake. Place bunnies in baskets, on cake tops, jelly beans on seperator plate and beside baskets.

Eggs Elegante

Pretty fondant-covered cookies and an elegant egg cake symbolize the beauty of Easter. Patterns make the ornate cookies easy to paint! Cake serves 12.

To decorate you'll need:

- Egg Pan Set, p. 188
- Festival Cutter Set, p. 156
- Tubes 1, 2, 20, 224, 352s, p. 150-152
- '80 Pattern Book, p. 120 (Cookie & Lace Pattern)
- Liquid Food Colors, p. 145
- Gothic Pattern Doily, p. 155
- Easy fondant recipe, p. 91
- Cookie recipe, p. 111
- No. 1 art brush

To decorate:

1. Make 30 tube 224 drop flowers with tube 2 centers. Outline 25 Lace Pattern with tube 2 royal icing.
2. Cut of cookie dough: Cut 4 Egg cookies. Bake and cool. Cover with fondant icing (see p. 91). Use Cookie Pattern as guide to paint designs on cookies with food color.
3. Ice egg cake. With toothpick, mark cross and vine on cake. Fill in cross with tube 1 cornelli lace, outline with tube 2 string. Add tube 2 vine to cake. Trim with tube 352s leaves and drop flowers.
4. Place cake on doily. Pipe tube 20 reverse shell border around cake. Attach lace pieces to cross.

CONFIRMATION & FIRST COMMUNION

Holy Day

Becoming a true Christian and soldier of the church is the significance of the Confirmation ceremony. So when the day arrives, it's a perfect time to express gladness to the special person with a cake. Pretty roses and buds put on a display that say "Happy Confirmation." Serves 12.

To decorate you'll need:

- Cross Pan, p. 188
- Tubes 1D, 3, 6, 103, 199 and 352, p. 150-152
- No. 7 Flower Nail, p. 153
- Baroque Gum Paste Molds, p. 144
- Gum-Tex, p. 144
- Glucose, p. 144
- Gum paste recipe, p. 109
- Rosary

To decorate:

1. Make 4 Acanthus baroque gum paste molds (see page 109). Make 3 tube 103 roses and 10 buds.
2. Ice cake. Pipe tube 1D ribbed stripes on cake. Attach gum paste molds to stripe ends. Pipe tube 3 vine and position rosary on cake. Trim vine with roses, buds, tube 3 calyxes and tube 352 leaves.
3. Edge cross cake top with tube 6 bead ... base with tube ... border, trimmed with tube 3 drop strings.

First Communion is a ... important time. It's a ... when a young person ... takes of the Blessed Sa... ment. It's a happy day ... proud parents, too. Ma... your child's First Comm... ion even more memora... with this symbolic cake.

The Blessed Eve...

An exciting da... in a youngster's life is his or h... first Communion. This stained glass window cake ad... just the right touch to a wonderful occasion. Serves 14...

To decorate you'll need:

- 9" x 13" Sheet Pan, p. 181
- Tubes 2 and 17, p. 150
- '80 Pattern Book, p. 120 (Communion Pattern)
- First Communion Girl, p. 129

To decorate:

1. Ice sheet cake. With toothpick, trace Communion Pattern on cake top, cover marks with tube 2 strings. Fill in cross design with tube 17 stars.
2. Edge cake top and base with tube 17 shell borders. Position First Communion Girl on cake.

Special Moment

Every as important as this. festival's majestic tribute. Make a cake that symbolizes the passage to manhood in the religious community. It will mark the moment. Serves 30.

To decorate you'll need:

- 12" Hexagon Pans, p. 182
- Oval Pan Set, p. 183
- Petite Doll Pan, p. 190
- Tubes 10, 3, 5, 18, 20, 46, 65 and 225, p. 150, 152
- '80 Pattern Book, p. 120 (Door & Lettering Pattern)
- Color Flow Mix, p. 147
- Gingerbread Cutter Set, p. 156
- 4" Round Cutter, p. 156
- 4 Season Cutters, p. 156
- Rec. Cake Board, p. 155
- Florist Wire, p. 141
- Florist Tape, p. 141
- Popsicle Sticks, p. 147
- Cookie recipe, p. 111

To decorate:

1. Make 25 tube 225 drop flowers with tube 3 centers. When dry, attach to wires. Pipe 20 tube 65 leaves to florist wire. Tape flowers, leaves together to form 4 bouquets.
2. Out of cookie dough: Cut 3 snowflakes, one round and one boy cookie. Bake and cool. Outline snowflake "star" and round cookies with tube 3 strings. Fill in with thinned icing. Outline boy cookie with tube 3 strings. Fill in with thinned icing. When dry, add tube 3 facial features, hair and tube 46 scarf with tube 3 trim. Attach star to round cookie on popsicle stick.
3. Make Door and Lettering Pattern out of color flow (see page 108). When dry, pipe tube 46 ribbed outlines around door and attach lettering.
4. Ice 4 layer hexagon cake. Ice one petite doll cake and one-layer oval cake on same size cake boards and position atop cake to form synagogue. Pipe tube 3 message on oval cake top. Pipe tube 46 and 10 vertical ribbed stripes to synagogue.

Edge petite doll cake base, oval cake top and base and hexagon top with tube 18 shell borders. Edge hexagon cake base with tube 20 shell border. Attach star cookies and Door to cake sides, cookie boy to door. Attach bouquets to cake sides, round and star cookie to cake top.

BAR & BAT MITZVAH

Pride and Joy

The young lady who becomes a "Daughter of the Commandment" will celebrate her happy moment with family and friends. Let her know that she's your pride and joy. Make this time in her life special with a pretty Bat Mitzvah "Coming of Age" cake. Serves 24.

To decorate you'll need:

- 10" Round Pans, p. 181
- Tubes 2, 16 and 18, p. 150
- '80 Pattern Book, p. 120 (Bat Mitzvah Pattern)
- Color Flow Mix, p. 147

To decorate:

1. Make Bat Mitzvah Pattern out of color flow (see page 108). When dry, overpipe star with tube 2 dots, outline facial features on girl.
2. Ice 2-layer cake. Attach color flow design to cake top, letters to cake sides. Pipe tube 2 stems and position color flow flowers on cake top. Edge cake top with tube 16 shell border, base with tube 18 shell border.

Peach Blush

A blush of peach-colored fondant and gum paste flowers make Mother's Day a holiday to cherish. Fruit or pound cake works best with fondant icing. Serves 24.

To decorate you'll need:

- 10" Round Pan, p. 181
- Tubes 1, 3, 10 and 79, p. 150
- Pattern Press & Cake Side Former Sets, p. 146
- 10" Cake Circle, p. 155
- 12" Round Separator Plates, p. 178
- 10¾" Roman Columns, p. 179
- Orange Tuk-N-Ruffle, p. 158
- Baroque Gum Paste Molds, p. 144
- Flower Cutter Set, p. 144
- Gum-Tex, Glucose, p. 144
- Prl. Wht. Stamens, p. 143
- Rolled Fondant Mix, p. 145
- Kissing Lovebirds, p. 176
- Florist Wire & Tape, p. 141
- Gum paste recipe, p. 109
- Ribbon

To decorate:

1. Make 60 gum paste stephanotis tinted orange and 40 gum paste leaves on florist wire. Tape together to form 2 sprays. Make 4 Mantle baroque gum paste molds following directions in set. Let dry on cake side formers.
2. Place cake on cake circle and cover 10" x 4" high round cake with pale fondant (see p. 111). Use tube 79 to mark scallops on cake sides. Pipe tube 3 scrolls above scallops on cake top.
3. Use pattern press to make imprint on cake sides; cover with tube 1 royal icing latticework. Edge latticework with tube 3 beads. Position cake on separator plate. Edge cake base with tube 10 ball border.
4. Pipe tube 3 royal icing cornelli lace on bottom separator plate. Edge plate with tube 3 bead border. Position bottom plate on Tuk-N-Ruffle. Assemble cake on pillars. Position Kissing Lovebirds and spray trimmed with ribbon on bottom separator plate. Attach spray and gum paste molds to cake top.

Sunflower Smile

Pick a sunflower that's all smiles for Mom on Mother's Day. There's even a lucky ladybug in this garden of good wishes. You'll make her day the happiest ever! Serves 43.

To decorate you'll need:

- 12" x 18" Sheet Pan, p. 181
- Egg Minicake Pan, p. 188
- Ball Pan Set, p. 186
- Tubes 3 and 17, p. 150
- Rectangle Cake Board, p. 155

To decorate:

1. Use tube 3 and royal icing to pipe ladybug legs and two antennas on waxed paper. Let dry. To make ladybug, ice one egg minicake. Pipe tube 3 head, wing outlines, dots and zigzag body.
2. Ice sheet cake. Ice half ball and 8 egg minicakes on same size cake boards. Position half ball cake and 8 egg minicakes on sheet cake to form flower. Edge flower center with tube 17 stars. Add tube 3 eyes, lashes, mouth and message to flower center. Edge minicake petals with tube 3 strings.
3. With toothpick, mark stem and leaves on sheet cake top. Outline stem and leaves with tube 3 strings. Fill in stem with tube 17 stars, leaves with tube 17 zigzags.
4. Edge sheet cake top and base with tube 17 shell borders. Position ladybug on sheet cake. Push legs and antennas into ladybug.

Fast & Fun

Queen For A Day

Mom's certain to feel like a queen when she sees this cake. Just add a pretty face and cascading curls! Serves 12.

To decorate you'll need:

- Candlelit Tree Pan, p. 188
- Tubes 3, 21 and 124, p. 190, 192
- 10" Cake Circle, p. 155
- White Tuk-N Ruffle, p. 155
- Royal Crown, p. 129

To decorate:

1. Ice face portion of cake. You will need to fill in cake gaps with icing to create smooth look. Add tube 3 facial features. Place on Tuk-N Ruffle trimmed cake circle.
2. Pipe two rows of tube 124 ruffles to neck area of cake. Edge top ruffle with tube 3 ball border necklace. Pipe tube 21 bangs and hair to head. Position Royal Crown on cake top.

MOTHER'S DAY

Love To Mother

What better way to say "We Love You, Mom" than with a rose-strewn petal cake. Your Mom will love the little golden rocker as a keepsake for years to come. Serves 12.

To decorate you'll need:

- 9" Petal Pans, p. 184
- Tubes 2, 3, 7, 65 and 101, p. 190
- Flower Nail No. 9, 153
- Medium Scrolls, p. 174
- Royal Rocker, p. 129

To decorate:

1. Make 36 tube 101 sweet peas, 12 each rosebuds and roses with tube 2 sepals.
2. Ice 2-layer cake. With toothpick, mark scallops on cake top and sides. Pipe tube 2 message on cake top. Fill in scallops with tube 2 latticework. Overpipe latticework and cake top with tube 3 bead borders. Edge cake base with tube 7 bead border.
3. Pipe tube 2 vines to cake top and base. Attach roses, buds and sweet peas to vines. Trim flowers with tube 65 leaves. Attach scrolls to cake top edge between each petal. Position Royal Rocker.

Camera Buff

Give your favorite "photo fanatic" a camera cake that puts him right in the picture! He'll chuckle when he sees this Father's Day creation. Serves 18.

To decorate you'll need:

- 9" x 13" Sheet Pan. p. 181
- 6" Square Pan. p. 181
- Tubes 1A, 3, 6, 17 and 45. p. 150, 152
- Rectangle Cake Board. p. 155
- Snapshot

To decorate:

1. Ice sheet cake top. Ice square cake on same size cake board. Print tube 3 message on sheet cake.
2. To make camera, pipe tube 45 smooth stripe flash cube and camera trim to square cake. Add tube 17 zigzag circle lens, tube 1A flash bulb and buttons to camera. Add tube 3 strings, strap hinges and tube 45 ribbed stripe details. Position atop sheet cake.
3. Edge camera cake top with tube 6 bead border. Pipe tube 45 smooth stripe camera strap to sheet cake top. Edge sheet cake top with tube 17 shell border. Position snapshot on camera cake circle lens.

FATHER'S DAY

For The Fisherman

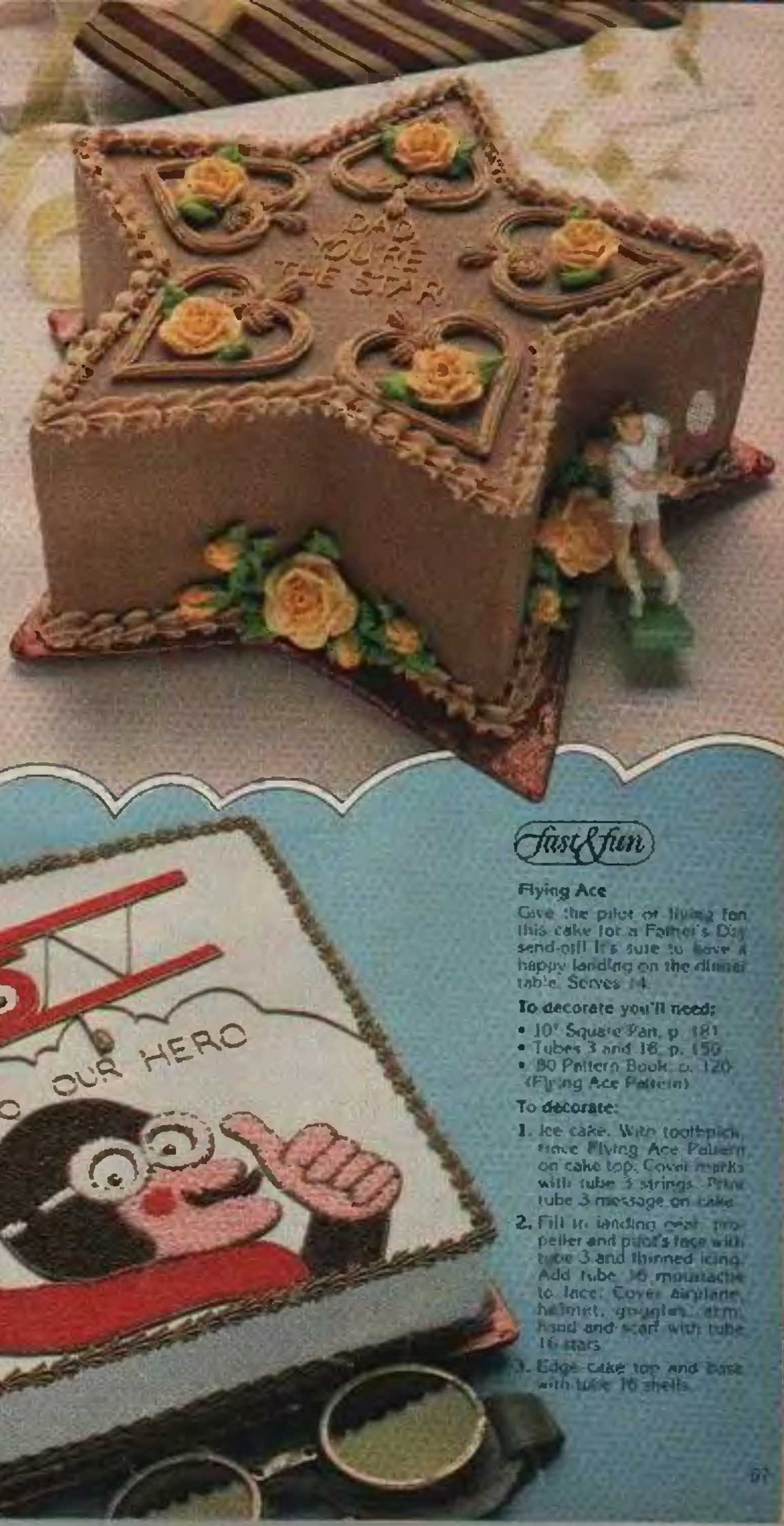
Dad won't have to fish for compliments, cause he's the greatest! Serves 42.

To decorate you'll need:

- 12"x18" Sheet Pan. p. 181
- Bowling Pin Pan. p. 186
- Tubes 2, 9, 12, 16, 124. p. 150
- '80 Pattern Book. p. 120 (Fan Pattern)
- Piping Gel. p. 147
- Fishy Situation. p. 131
- Rec. Cake Board. p. 155

To decorate:

1. Use Fan Pattern to pipe fins with tube 124 and royal icing. When dry, trim with tube 2 strings.
2. Ice sheet cake. Position bowling pin cake halves on same size cake boards. Ice fish faces. Place fish cakes on sheet cake. Pipe tube 2 message.
3. Pipe tube 12 mouth, eye to each fish. Outline tube 2 mouth, gills. Add lashes to one fish's eye. Pipe tube 12 mounds for tail fins. Cover fish with tube 16 stars. Attach fins.
4. Pipe tube 2 heart bubbles to cake top, cover with piping gel. Edge cake top with tube 9 reverse shell border, base with tube 12 reverse shell border. Position topper on cake.



Super Star

If tennis is his game, let Dad be the star on Father's Day. This beautiful cake says he's the best Dad in the whole world! Serves 12.

To decorate you'll need:

- Star Pans, p. 184
- Tubes 3, 17, 78, 103 and 352, p. 150-151
- No. 7 Flower Nail, p. 153
- Top Form Tennis Player, p. 130
- 2½" Heart Cutter, p. 156

To decorate:

1. Make 10 tube 103 roses and 20 rosebuds
2. Ice 2-layer cake. Using Heart Cutter as pattern press, make 5 heart imprints on cake top. Pipe tube 3 message on cake top. Cover hearts with tube 17 strings trimmed with tube 17 shell.
3. Edge cake top and base with tube 78 shell borders. Attach one rose inside each heart. Pipe tube 3 vines to cake sides. Add roses and buds to vines. Trim with tube 3 calyxes and tube 352 leaves. Position topper beside cake.

fast & fun

Flying Ace

Give the pilot of flying fun this cake for a Father's Day send-off! It's sure to have a happy landing on the dinner table. Serves 14.

To decorate you'll need:

- 10" Square Pan, p. 181
- Tubes 3 and 18, p. 150
- 130 Pattern Book, p. 120 (Flying Ace Pattern)

To decorate:

1. Ice cake. With toothpick, trace Flying Ace Pattern on cake top. Cover marks with tube 3 strings. Pipe tube 3 message on cake.
2. Fill in landing gear, propeller and pilot's face with tube 3 and thinned icing. Add tube 18 moustache to face. Cover airplane, helmet, goggles, arm, hand and scarf with tube 16 stars.
3. Edge cake top and base with tube 16 shells.

GRANDPARENT'S DAY

Granny & Grampa

Picture your grandparents looking their best in this quaint, old-fashioned way.

Serves 24.

To decorate you'll need:

- Wonder Mold Pan, p. 190
- Tubes 1A, 1, 3, 6, 16, 21, 45, 104 and 224, p. 190, 152
- Art Brush, p. 147

To decorate Granny cake:

1. Make 15 tube 224 drop flowers with tube 3 centers. Ice Wonder Mold cake.
2. With toothpick, mark facial features and spectacles. Add tube 3 facial features, tube 6 spectacles. Fill in eyes with tube 3 thinned icing.
3. Pipe tube 45 smooth stripe apron strings to apron. See figure piping directions on page 106. Figure pipe tube 1A puff sleeves, arms and hands to cake. Mark fingers with toothpick.
4. Trim neck, apron, cuffs and skirt with tube 104 ruffles. Edge neck, dress and sleeve ruffles with tube 3 beads. Pipe tube 21 eyebrows and hair.

To decorate Grampa cake:

1. Out of royal icing, pipe tube 6 pocket watch. When dry, paint on watch designs with art brush and food color.
2. Ice Wonder Mold cake. With toothpick, mark facial features. Add tube 3 features, 6 spectacles and ears. Fill in eyes with tube 3 thinned icing. Smooth.
3. Figure pipe tube 1A arms and hands to cake. Mark fingers with toothpick. Pipe tube 45 smooth stripe shirt collar, lapels, vest outlines. Add tube 6 shoes. Trim shoes, vest, pant leg outline with tube 3 strings. Add tube 3 vest pocket, buttons.
4. Attach watch to hand. Trim with tube 1 bead watch chain. Pipe tube 45 bow tie to collar. Add tube 3 thumb to hand and watch. Tube 16 star side burns, eyebrows, moustache, hair to head. Pipe tube 1A hat trimmed with tube 1 bead hatband. Add drop flower boutonniere.

Harmony

...y a tribute to Grandpa ... remind him of his fav... old song. The barber ... quartet will add a light ... note he's sure to ... Serves 40.

To decorate you'll need:

- 12" Round Pans, p. 181
- Petite Doll Pan p. 190
- Tubes 1A, 2, 3, 16 and 44, p. 150, 152
- 80 Pattern Book, p. 120 (Letter Pattern)
- Color Flow Mix, p. 147
- 8" Cake Circles, p. 155
- Cardboard cylinder, styrofoam ball, ribbon

To decorate:

1. Make Letter Pattern out of color flow (see page 108). Ice one 5" cardboard cylinder and styrofoam ball to form barber pole. Wind 1" wide ribbon around iced pole. Place ball atop pole.
2. To make barber shop quartet, ice 4 petite doll cakes on sattie size cake circles. Add tube 2 facial features, tube 5 ears and cheeks, tube 16 hair, eyebrows, moustaches and star sideburns. Pipe tube 1A hats to heads.
3. Ice 2-layer cake. With toothpick, mark diagonal stripes on cake sides. Cover marks with tube 2 strings and fill in alternate stripes with tube 16 stars.
4. Pipe tube 2 musical staff, treble clef, musical notes and message to cake top. Attach color flow message to musical staff. Position barber pole and quartet on cake top. Pipe tube 44 collar to each singer. Edge cake top and base with tube 16 stars.

Grandmother's Cameo

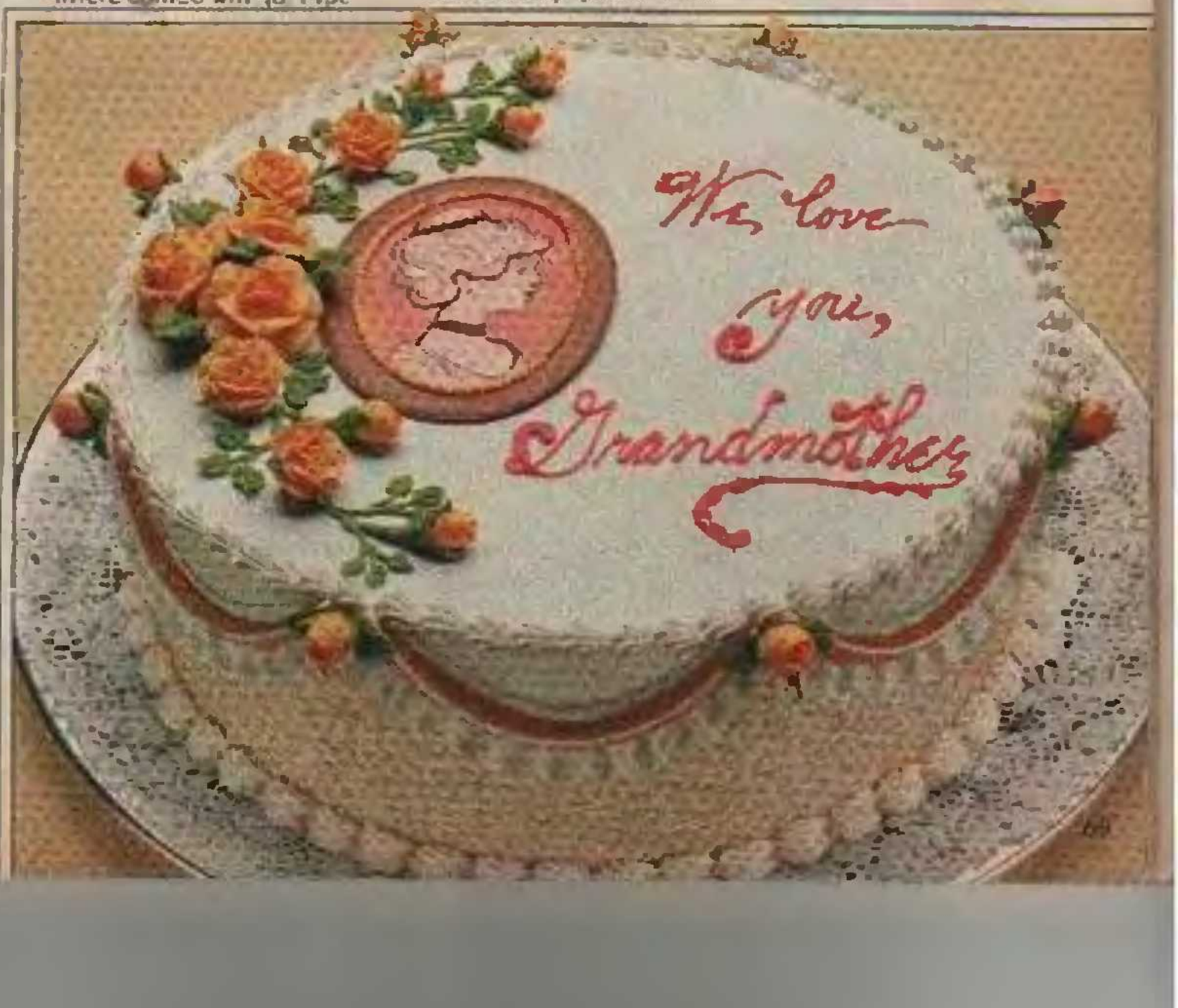
The charm of yesteryear is captured in this beautiful cameo cake surrounded by roses and lace. Grandmother will love this reminder of her favorite brooch and the special way you made it. Serves 36.

To decorate you'll need:

- 12" Round Pans, p. 181
- Tubes 2, 3, 16, 32, 65, 67, 103 and 104, p. 150
- 80 Pattern Book, p. 120 (Cameo Pattern)
- Flower Nail No. 9, p. 153
- Color Flow Mix, p. 147
- Art Brush, p. 147

To decorate:

1. Make Cameo pattern out of color flow (see p. 108). When dry, overpipe tube 2 dot pendant bead border, string hatband and neckband. Add hair streaks using art brush dipped in food color. Make 3 tube 104 roses, 4 tube 103 roses and 15 tube 103 rosebuds.
2. Ice 2-layer cake. Place on plate. With toothpick, mark scallops on cake sides. Pipe tube 2 cornelli lace below scallops. Cover scallops with tube 104 ruffle garland. Overpipe with tube 16 zigzag garland and tube 2 double drop strings. Edge cake top with tube 17 shells.
3. With toothpick, mark where cameo will go. Pipe tube 3 vines and message on cake top. Attach roses and buds trimmed with tube 3 sepals and calyxes to spray, one rosebud to each scallop point. Trim roses with tube 67 leaves.
4. Position cameo on cake top. Edge cake base with tubes 32 and 2 shell and dot border.



Eager Beaver

Make this cake for the go-getter graduate. Any eager beaver will get a chuckle out of this clever graduation cake. Serves 12.

To decorate you'll need:

- Bowling Pin Pan, p. 186
- Tubes 3, 12 and 17, p. 150
- Gone Fishin' Signboard, p. 131
- Graduate Mortarboard, p. 128
- Piping Gel, p. 147
- Art Brush, p. 147

To decorate:

1. Cut off neck of bowling pin cake halves. Use for log and beaver tail. Ice bowling pin cake halves together to form beaver. Cover body with tube 17 stars. Ice tail smooth. Cover log with tube 17 zigzags. Overpipe log with tube 3 strings. Position beside cake.
2. See figure piping directions on p. 106. Pipe tube 12 front legs; cover with tube 17 stars. Pipe tube 12 hind legs to body, one resting on log. Cover legs with tube 17 stars. Add tube 3 claws to feet.
3. Pipe tube 3 eyes, whiskers, teeth to face. Paint over features with piping gel. Pipe tube 3 message to Signboard and push into log cake. Place Mortarboard on cake top.

Honorary Graduate

Salute the happy graduates on their special day. With diploma in hand, this congratulatory cake conveys best wishes that are well deserved. Serves 16.

To decorate you'll need:

- Long Loaf Pan, p. 181
- Tubes 3 and 17, p. 150
- Open Star Tip, p. 156
- Special Occasion Sugar Mold, p. 159
- Art Brush, p. 147
- Sugar mold recipe, p. 109
- Cookie recipe, p. 111
- Ribbon, paper

To decorate:

1. Cut cookie dough: Cut 2 cookie hands. Bake and cool. Ice hands, trim with tube 17 zigzag cuffs.
2. See sugar mold directions, p. 109. Make 8 diploma sugar molds. When dry, paint on ribbon with art brush and food color. Roll paper to resemble diploma and tie with ribbon.
3. Ice cake. Pipe tube 3 message on cake side. Edge cake base and top with tube 17 shell borders. Attach diploma sugar molds to cake sides. Attach cookie hands and paper diploma to cake top.

Road To Happiness

Graduation Day is one of the most important occasions in life. Express your best wishes along this flower-filled path. Serves 12.

To decorate you'll need:

- Horseshoe Pan, p. 185
- Tubes 2, 3, 224, 233, and 352s, p. 150 152
- Picket Archway, p. 142
- Proud Graduates, p. 128

To decorate:

1. Make 65 tube 224 drop flowers with tube 3 centers. Cut horseshoe cake in half, reverse one piece, attach and ice to form winding path. Print tube 3 message on cake top. Pipe tube 2 stems and leaves on cake top and sides. Attach drop flowers to stems.
2. Edge cake top and base with tube 233 grass border. Pipe tube 2 vine trimmed with tube 352s leaves and drop flowers to Picket Archway. Position archway and Proud Graduates on cake top.

Dreams of Success

A promising future is in store for the lucky graduate. Give her a dreamy send-off of happiness and good fortune for the years ahead. Serves 24.

To decorate you'll need:

- 11" x 15" Sheet Pan, p. 181
- Ball Pan, p. 186
- Tubes 2, 4, 9, 12, 17 and 20, p. 150
- 6" Cake Circle, p. 155
- Variety Sugar Mold, p. 159
- Graduate Mortarboard, p. 128
- Sugar mold recipe, p. 109

To decorate:

1. See sugar mold directions on p. 109. Make one each horseshoe and book sugar mold. While horseshoe mold is damp, pat good luck banner smooth with finger. When dry, outline book and horseshoe with tube 2 strings. Add messages.
2. Ice sheet cake. Ice half ball cake on cake circle.
3. To make face, position half ball cake on sheet cake. With toothpick mark placement on sheet cake. Cover marks with tube 2 strings. Fill in neck with tinted icing. Pipe tube 9 eyes, nose, tube 12 cheeks, tube 2 mouth, freckles, lashes and brows to face. Trim head with tube 17 hair.
4. Pipe tube 4 message on cake side. Edge cake top with tube 17 shell border. Base with tube 20 shell border. Position sugar mold book and horseshoe on cake top. Cut Graduate Mortarboard on graduate's head.

4TH OF JULY

Fancy Fireworks

Celebrate the 4th of July with popping fireworks in patriotic colors. The Fourth is the biggest holiday of the summer so start it off with a bang and this colorful cake. Serves 25.

To decorate you'll need:

- 12" Square Pan, p. 181
- Number 4 Pan, p. 192
- Tubes 3 and 17, p. 150
- Rectangle Cake Board, p. 155

To decorate:

1. Ice square cake. With toothpick, mark where "4" will go, scroll, fireworks and message on cake top. Pipe tube 3 message, tube 17 strings and tube 17 star messege.
2. Place number cake on same size cake board. Outline stars and stripes with tube 3 strings. Fill in stars with tube 3 icing. Cover number cake with tube 17 stars.
3. Position number cake atop square cake, edge with tube 17 stars. Edge square cake top and base with tube 17 rosette and star border.

First Pitch Float

Everybody loves a parade. Here's an award-winning float cake that will start the action at that official July pic nic. Serves 12.

To decorate you'll need:

- Oval Pan Set, p. 183
- Tubes 3, 8, 16 and 127, p. 150, 152
- 1-3/4" Round Cutter, p. 156
- Circus Balloons, p. 123
- Soldier Band, p. 129
- Mammoth, p. 128
- Cookie Recipe, p. 117

To decorate:

1. Cut out cookie cough. Make 4 cookie wheels using round cutter. Bake and cool. Pipe tube 8 hubcaps to cookies.
2. Ice 2-layer cake. Attach cookie wheels to cake sides. Pipe tube 127 ruffle around cake sides, add tube 127 ribbon garland above ruffle.
3. Edge cake top with tube 16 rosette and star border. Edge cake base with tube 8 ball border.

Position balloons and band on cake top. Place cookie beside cake.

Fantasy Catch

On the seaside looking pretty, this bathing beauty got awoul Your summer sport will laugh aloud when you serve this tempting mermaid cake. Serves 12.

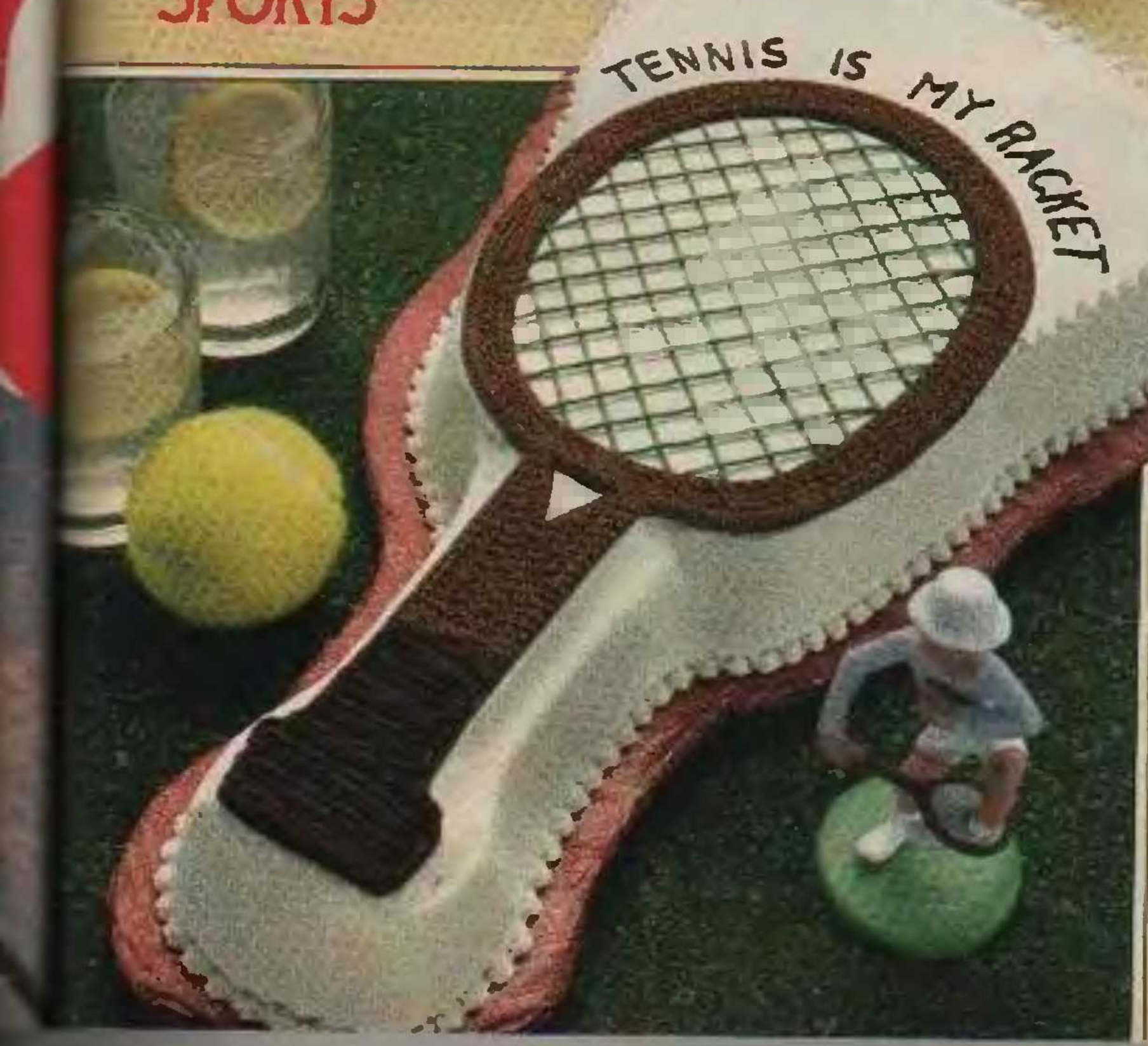
To decorate you'll need:

- Turkey Pan, p. 185
- Tubes 1A, 2, 9 and 20, p. 150, 152
- Fishy Situation, p. 131
- Art Brush, p. 147

To decorate:

1. Ice turkey cake. Fluff with spatula for wavy effect. Smooth area where message will go. Pipe tube 2 message on cake.
2. See figure piping directions on p. 106 Pipe tube 1A fish, tube 1A face and body for mermaid. Trim fish with tube 2 eyes and mouths, facial features and scales to mermaid Add tube 20 hair to mermaid's head.
3. Edge cake base with tube 9 reverse shell border. Place Fishy Situation on cake top.

SUMMER SPORTS



Fast & Fun

Tennis Tiger

If he's a real tiger on the court or a regular good sport, reward your favorite player with this clever cake. It's sure to cause a racket from spectators and players! Serves 12.

To decorate you'll need:

- Guitar Pan, p. 187
- Tubes 2, 14, and 16, p. 150
- Angry Tennis Player, p. 130

To decorate:

1. Ice cake. With toothpick, mark oval racket rim on cake top. Outline racket handle and rim with tube 2 strings.
2. Pipe tube 2 message on cake top. Add tube 2 latticework to racket. Fill in racket handle grip with tube 16 zigzags, racket rim and handle with tube 16 stars.
3. Edge cake top and base with tube 14 shell border. Position Angry Tennis Player beside cake.

fast & fun

The Winning Play

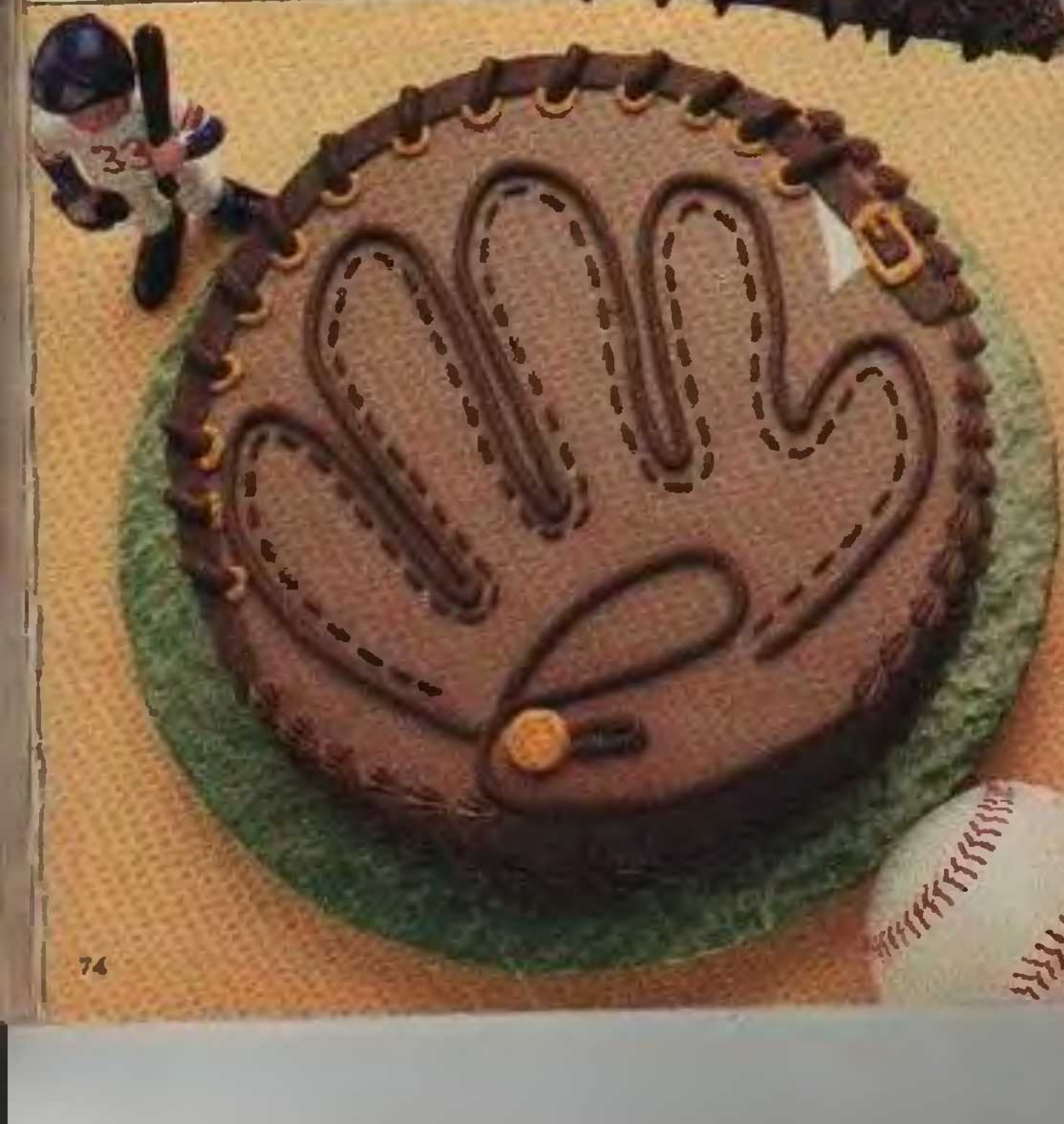
Here's an after-the-game plan that's perfect strategy. Decorate a quarterback cake in your favorite team colors. Touchdown! Serves 12.

To decorate you'll need:

- Spaceman Pan, p. 199
- Tubes 3, 5 and 17, p. 150
- Football Player, p. 133

To decorate:

1. Ice face, hands, ankles and pants smooth. Outline helmet, shirt, hands, pants and shoes with tube 3 strings. Add tube 3 facial features, shoe and pant laces and knee pads.
2. Cover helmet, shirt and shoes with tube 17 stars. Add tube 5 face guard.
3. Cover socks with tube 17 zigzags, trim shoes with tube 17 pull-out star spikes. Fill in background area between knees with tube 17 stars. Position Football Player by cake.



fast & fun

Catcher's Mitt

Here's a great cake for your little or big leaguer. The home team is sure to catch on to your party plan! Serves 6.

To decorate you'll need:

- 8" Round Pan, p. 181
- Tubes 2, 4, 8, 16 and 45, p. 151
- 80 Pattern Book, p. 120 (Mitt Pattern)
- Little Leaguer, p. 132

To decorate:

1. Ice one-layer cake. With toothpick, trace Mitt Pattern on cake top. Cover glove marks with tube 4 string, tube 2 stitching.
2. Pipe tube 45 smooth stripe adjusting strap, overpipe with tube 8 diagonal laces. Trim with tube 4 lace holes and buckle. Add tube 8 mitt button.
3. Edge cake top and base with tube 16 shell border. Position Little Leaguer beside cake.

Gold Medal Winner

Olympic watchers of all ages will think this champ's great. Serves 26.

To decorate you'll need:

- Wonder Mold Pan, p. 190
- 10" Square Pan, p. 181
- Tubes 1A, 1D, 2, 10, 16 and 98, p. 150, 152
- '80 Pattern Book, p. 120 (Arm Pattern)
- 8" Cake Circle, p. 155
- Marshmallows, straw

To decorate:

1. Ice one-layer square cake. Edge cake top and base with tube 98 "e" motion border. See figure piping directions on page 106. Use Arm Pattern to pipe tube 1A royal icing arms. Let dry.
2. Ice Wonder Mold cake on cake circle for weight lifter. Edge cake base with tube 1D smooth stripe. Place weight lifter cake atop square cake. Pipe tube 1A shoes trimmed with tube 2 laces.
3. Add tube 10 eyes, nose, cheeks and tube 2 mouth to face. Pipe tube 2 chain with tube 10 medal to neck. Edge suit with tube 2 beads. Add tube 2 message. Trim head with tube 16 hair.
4. Attach a marshmallow to each end of 6" straw to form barbells. Attach arms and position barbells.

Fast & Fun

Olympic Swimmers

With everyone so excited about the Summer Olympics here's a cake that'll make a big splash! And it decorates in record time right in the pan. Serves 14.

To decorate you'll need:

- 9" x 13" Sheet Pan, p. 181
- Tubes 2, 3 and 45, p. 150
- Gone Fishin' Signboard, p. 131
- Sugar blocks

To decorate:

1. Ice sheet cake top level with edges of pan. Swirl icing with spatula to resemble water. With toothpick, mark swim lanes. Cover with tube 2 string trimmed with ball loops.
2. Pipe tube 2 numbers to sugar blocks. Edge cake top with tube 45 smooth stripe border. Attach sugar block gates to cake top.
3. See figure piping directions on page 106. Using stiffened buttercream icing, pipe swimmers with tube 3 heads and arms to cake top. Add tube 2 swim caps and facial features. Paint tube 2 message on signboard, push into cake.

Cast Party

Plenty of laughter and a fun cake can be the best prescription for a speedy recovery. This cake is sure to tickle the patient's funny bone! Serves 12.

To decorate you'll need:

- Little Lamb Pan, p. 188
- Tubes 3, 18 and 789, p. 150
- Open Hand Cutter, p. 156
- Cookie recipe, p. 111

To decorate:

1. Out of cookie dough: Cut one hand using Open Hand Cutter. Bake and cool. Ice hand. Outline fingernails with tube 3 strings. Fill in with thinned icing.
2. Cut ears and nose off of cake. Ice sleeve and arm area smooth. Pipe tube 789 vertical smooth stripe "bandages" around cake to resemble cast.
3. Trim sleeve with tube 18 zigzag. Pipe tube 3 messages to cast. Push cookie hand into cake.

Lion's Den

Being stuck in a hospital bed can become quite a bore—but not anymore! Make a cozy lion's den cake to cheer up everyone in the hospital ward. Serves 16.

To decorate you'll need:

- 8" Square Pan, p. 181
- Tubes 1A, 10, 3, 12, 16 and 45, p. 150, 152
- Rec. Cake Board, p. 155

To decorate:

1. Ice 8¼" x 6½" cake board with royal icing to form headboard. Let dry. Pipe tube 45 smooth stripe vertical bars.
2. Ice 2-layer cake to resemble bed. Pipe tube 1A buttercream icing pillows to bed cake. Trim pillows with tube 3 stringwork to resemble lace. Edge blanket with tube 10 smooth stripe sheet.
3. Pipe tube 45 footboard to cake. Edge sheet top and cake base with tube 16 shells. Print tube 3 message. Attach headboard.
4. See figure piping directions on page 106. Use buttercream icing to pipe tube 1A lion's body, head and legs on bed. Add tube 12 nose, tail. Trim head with tube 3 mane, features and whiskers. Pipe tube 45 smooth stripe bandages to lion.

Get Well Garden

Liven up the day with this sunny get-well garden of good wishes! It's sure to get rid of the doldrums and put the patient on the road to recovery. Serves 12.

To decorate you'll need:

- Heart Mini-Tier Set, p. 186
- Tubes 2, 5, 12, 17, 44, 88, 224 and 352s, p. 150-152
- '80 Pattern Book, p. 120 (Antenna & Wing Patterns)
- Rectangle Cake Board, p. 155

To decorate:

1. Make 20 tube 224 drop flowers with tube 2 centers. Make 2 large and 6 small Wing Patterns and 8 Antenna Patterns with tube 2 royal icing. Pipe 3 tube 12 royal icing bees and 1 royal icing bee tail for 5" cake. Trim with tube 5 stripes, tube 2 eyes and mouths. Let dry.
2. Ice one-layer cakes. Mark position of separator legs on 7½" cake top. Place 7½" cake on same size cake board atop 9" cake.
3. Pipe tube 2 message to 9" cake sides, vine on 7½" cake top. Attach drop flowers to vine, trim with tube 352s leaves. Edge 7½" cake base with tube 17 shell border. 7½" cake top, 9" cake top and base with tube 88 shell border.
4. To make bee, ice cake and attach royal icing bee tail. Cover head area with tube 17 stars. Add tube 5 eyes, mouth. Pipe tube 44 smooth stripes to bee. Edge cake base with tube 17 stars. Assemble cake tiers. Attach royal icing antennas and wings to bees and bee cake. Position bees on cake.

Good Egg

Keep your chin up—or your sunny side up! Here's a cake to cheer away the blues. It's fun to decorate for that special someone. Serves 13

To decorate you'll need:

- 6", 10" Round Pan, p. 181
- Tubes 2, 3, 7, 18 and 45, p. 150
- 6" Cake Circle, p. 155
- 8" Angled Spatula, p. 147

To decorate:

1. To make stove burner, ice 10" one-layer cake. Pipe tube 45 smooth stripe burner on cake top. Edge cake top with tube 7 string, base with tube 18 shell border.
2. To make frying pan, ice 6" cake on cake circle. Ice egg white area, outline with tube 2 string, pipe tube 7 egg yolk. Edge cake top with tube 3 string. Position frying pan cake atop burner cake.
3. Trim 6" cake base with tube 7 spatula striped flames. Insert small angled spatula in 6" cake side for pan handle. Pipe tube 2 message on cake.

fast & fun

Card Tricks

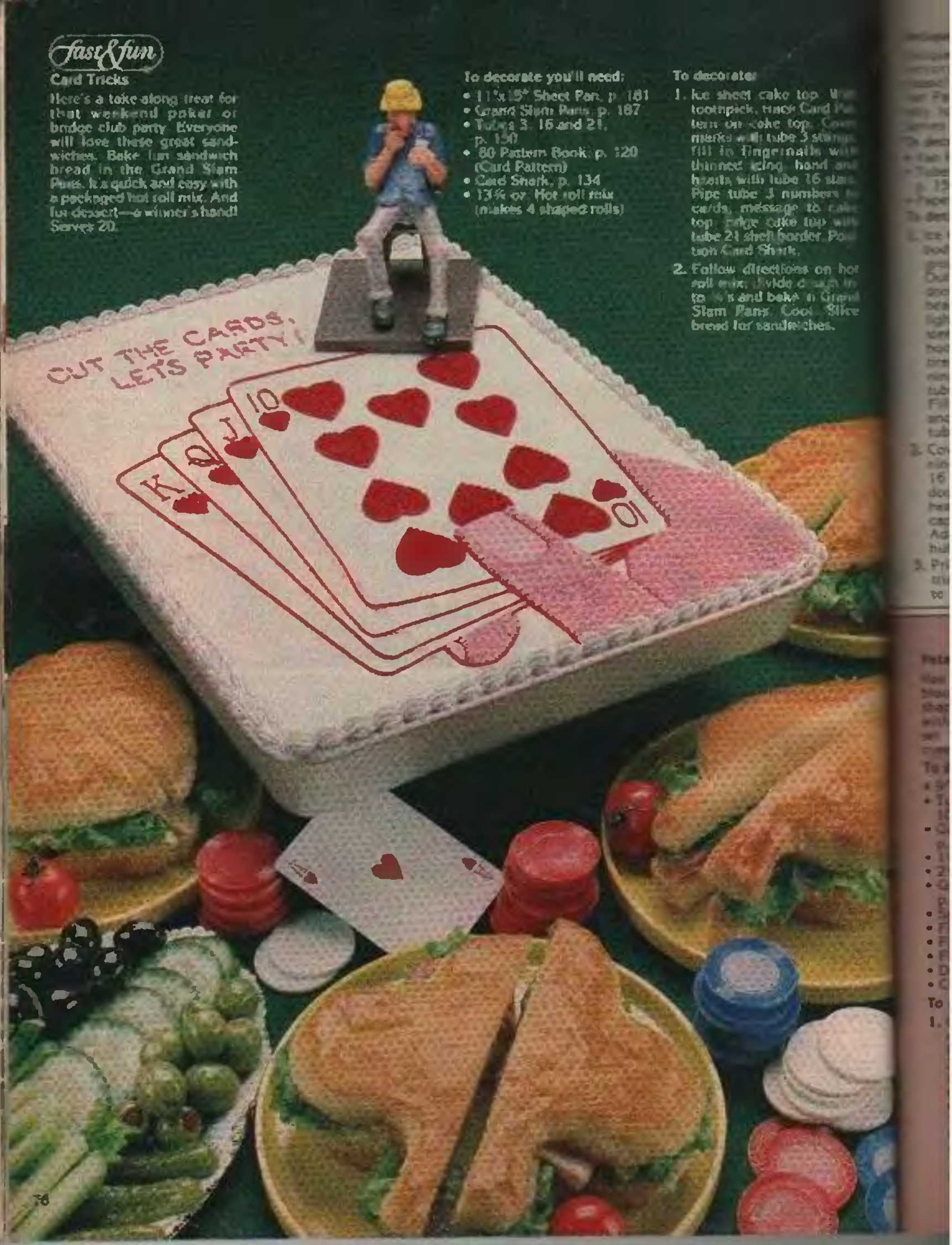
Here's a take-along treat for that weekend poker or bridge club party. Everyone will love these great sandwiches. Bake fun sandwich bread in the Grand Slam Pans. It's quick and easy with a packaged hot roll mix. And fun dessert—a winner's hand! Serves 20.

To decorate you'll need:

- 11"x15" Sheet Pan, p. 181
- Grand Slam Pans, p. 187
- Tubes 3, 16 and 21, p. 191
- 80 Pattern Book, p. 120 (Card Pattern)
- Card Shark, p. 134
- 13¾ oz. Hot roll mix (makes 4 shaped rolls)

To decorate:

1. Ice sheet cake top. Using toothpick, trace Card Pattern on cake top. Complete marks with tube 3 stems; fill in fingernails with thinned icing. Hand and hearts with tube 16 stars. Pipe tube 3 numbers for cards, message to cake top. Edge cake top with tube 21 shell border. Pattern Card Shark.
2. Follow directions on hot roll mix. Divide dough in to 16 pieces and bake in Grand Slam Pans. Cool. Slice bread for sandwiches.



Antique Car

Antique auto buffs and collectors will admire this classic! Make it using your Van Pan and watch the club rally 'round this clever cake. Serves 12.

To decorate you'll need:

- Van Pan, p. 189
- Tubes 3, 5, 12 and 16, p. 150
- Paper

To decorate:

1. Ice window, car body and background smooth. Outline window, doors, seats, head and side lights, roof, steering wheel, hood, bumpers, tires and running board with tube 3 strings. Fill in bumper and lights with tube 3 thinned icing.
2. Cover roof, seats, running board, tires with tube 16 stars. Add tube 12 door handles, spare tire, head and sidelights, hubcaps and hood ornament. Add tube 5 spokes and hubcaps to tires.
3. Print message on paper triangle sport flag, attach to cake top.

CLUB CAKES

Petal Party

Has your garden club had a blooming season? A heart shaped cart cake blossoming with gorgeous flowers will set the theme for the next meeting. Serves 12.

To decorate you'll need:

- 9" Heart Pans, p. 182
- Tubes 2, 9, 16, 70, 102, 103 and 233, p. 150, 153
- Garden Flower Nail Set, p. 153
- 1½" Lily Nail, p. 153
- 2¼" Round Cutter, p. 156
- Gone Fishin' Signboard, p. 131
- Sprinkling Cans, p. 138
- Florist Wire, p. 141
- Florist Tape, p. 141
- Flower Stamens, p. 143
- Dowel Rods, p. 178
- Cookie recipe, p. 111

To decorate:

1. Out of cookie dough: Cut one round cookie wheel. Bake and cool. Pipe tube 2 spokes to cookie wheel. Make 10 tube 103 petunias (see p. 103), 12 tube 102 forget-me-nots. When dry, attach flowers to florist wire. Make 6 tube 70 leaves on wire. Tape flowers and leaves together to form 3 sprays.
2. Ice 2 layer cake. Pipe tube 9 cart supports to cake side. Edge cake top and around middle with tube 16 shell borders.
3. Pull 8" dowel rods through tube 9 handles (see p. 110). Push into cart for handles. Attach cookie wheel to cake side. Edge cake base with tube 233 grass border.
4. Print tube 2 message on Signboard. Push into cake top. Position flower sprays and Sprinkling Cans.

Fast & Fun

Tom Cat

Why not make this cute
to show how much y
preciate your pet sitter
lovable cat is simply
sistible because it's so
to decorate! Serves 12

To decorate you'll need:

- Wonder Mold Pan, p
- Tubes 2, 6, 9, 13 and
  p. 150

To decorate:

1. Ice Wonder Mold
   Edge cake base with
   18 star border. With
   pick, mark cat's fea
   and details on cake.
   line eyes, nose, mo
   and whiskers with
   strings
2. Fill in eyes, nose
   tongue with tube
   thinned icing. Co
   stripes, legs and tail
   tube 13 stars. Pipe tub
   toes with tube 2 cl
   Print tube 2 message
3. With stiffened butt
   cream icing, pipe tube
   stand-up ears to cat. Wi
   cornstarch on finge
   pinch ears to point. Fil
   with tube 6 pink icing.

Happy Retirement

Make it an unforgettable party for the retiree moving to the sunny South. Serves 28.

To decorate you'll need:

- 10" Square Pan, p. 181
- Tubes 1, 1A, 1D, 2, 14, 16 and 48, p. 150, 152
- Color Flow Mix, p. 147
- 4" Round Cutter, p. 156
- Gone Fishin' Signboard, p. 131
- Coconut tinted green

To decorate:

1. Make 3" x 6" rectangle crate label out of color flow (see p. 198). When dry, print tube 2 message.
2. Ice 2-layer cake. Use round cutter to make imprints on cake top and alternate sides. Cover marks with tube 2 strings.
3. Fill in cake side circles with tube 14 stars. Add tube 14 rosette "navel" to each circle. Mound circles with tube 1A icing, then cover with tube 14 stars to resemble oranges. Add tube 16 rosette "navel" and pull-out star stem to each orange.
4. Edge cake top and vertical side border with tube 48 ribbed stripe. Add tube 1D horizontal ribbed stripe crate slats to cake sides. Trim slats with tube 2 dot nails.
5. Place tinted coconut around oranges and between slats to resemble packing straw. Attach color flow label to cake side. Print tube 1 message on Signboard, push into cake.

fast & fun

Snowbound

The snowfall was a big one, so give your helpful neighbor an avalanche of thanks! This cake will show your appreciation and be fun to serve to all the good samaritans. Serves 12.

To decorate you'll need:

- Conical Cake Pan, p. 189
- Tubes 2, 12, 16, 22, p. 150
- Piping Gel, p. 147

To decorate:

1. Ice window area smooth with icing/piping gel mixture. Outline tube 2 window, grill, head lights, tires and bumpers. Pipe tube 12 headlights and hubcap with icing/piping gel mixture.
2. Pipe tube 17 face to window. Trim with tube 2 hair, eyes, nose. Cover car body and tires with tube 16 stars. Pipe tube 22 zigzag snow to bottom side of cake.
3. Pipe tube 12 snowdrift on cake top and sides. Swirl by dragging tube through icing. Pipe tube 2 windshield wiper to window, message to snowdrift.

THANKS FOR THE HELP!

ANYTIME CAKES

Enjoy The Sun

Bid your vacation-bound friends Bon Voyage with this "fun in the sun" cake. The perfect send-off for the smiling tourists! Serves 12.

To decorate you'll need:

- 9" Petal Pans, p. 184
- Tubes 3, 6, 17 and 352, p. 150-151
- '80 Pattern Book, p. 120 (Tourist Pattern)

To decorate:

1. Ice 2-layer cake. Pipe tube 3 message to cake side.
2. With toothpick, trace Tourist Pattern on cake top. Cover marks with tube 3 strings. Fill in flowers with tube 17 stars. Pipe tube 6 sunglass frames, outline with tube 3 strings. Fill in lenses with tube 3 thinned icing. Add tube 3 nose, mouth, tube 17 hair to head.
3. Edge cake top with tube 3 bead border, base with tube 17 shell border. Trim flowers with tube 352 leaves.

HAVE FUN IN THE SUN

FANCIFILL™ CAKES

It's the newest concept in cake decorating—Wilton FanciFill™ Pans! Now you can make beautifully decorated desserts just like you'll find in Continental Pastry Shops. Wilton FanciFill Pans turn out cakes with rounded, raised edges just right for holding creamy custards, toppings, luscious fillings or fruits. The versatile shapes let you easily add your own ideas to any combination of toppings and decorations your heart may desire. We know you'll be delighted!

fast & fun

Tropical Treat

Turn a FanciFill™ cake into a tropical treat with luscious pineapple rings and a sunshiny peach half. This cake is a fruit lover's paradise. Serves 12.

To decorate you'll need:

- FanciFill™ Petal Pan, p. 200
- Tube 2E, p. 152
- Pineapple rings, peach half, stemmed maraschino cherries, stabilized whipped cream or whipped topping, clear gelatin glaze

To decorate:

1. Bake one-layer cake. Cool. Glaze 6 pineapple rings, 6 cherries and one peach half. Place one pineapple ring in each petal reservoir, peach in cake top center.
2. Edge cake base with tube 2E whipped cream rosette border. Add tube 2E whipped cream rosette in each pineapple ring and around peach in cake center. Place one stemmed cherry on rosette inside each pineapple ring.

fast & fun

French Royale

A cake with rich, creamy pudding, topped with fresh strawberries will make a scrumptious delight fit for a king! Serves 12.

To decorate you'll need:

- FanciFill™ Petal Pan, p. 200
- Tubes 2D and 17, p. 150, 152
- Vanilla pudding, whole strawberries, stabilized whipped cream or whipped topping, clear gelatin glaze

To decorate:

1. Bake one-layer cake. Cool. Fill petal reservoirs with vanilla pudding.
2. Edge cake base with tube 2D whipped cream shell border. Pipe tube 2D whipped cream rosette in center cake reservoir.
3. Glaze 7 whole strawberries. Place one strawberry between each cake petal and on cake top center. Pipe tube 17 whipped cream star to top of each strawberry.

Dainty Butterfly

Delicious, glazed fruit make this butterfly cake a delight to serve. Serves 12

To decorate you'll need:

- FanciFill™ Butterfly Pan, p. 200
- Tubes 2E and 17, p. 150
- Florist Wire, p. 141
- Canned mandarin oranges, maraschino cherries, green seedless grapes, stabilized whipped cream or whipped topping, clear gelatin glaze

To decorate:

1. Bake one-layer cake. Cool. Glaze 28 orange slices, 16 grape halves and 6 cherries. Arrange fruit in cake reservoirs.
2. Edge grapes, and cherries on butterfly's body with tube 17 whipped cream shell borders. Edge cake base with tube 2E whipped cream rosette border.
3. Bend two 6" pieces of florist wire to form antennas. push into head.

Fanciful Heart

If your heart's desire is to create a delightfully different treat, here's just the dessert for you. Serves 12.

To decorate you'll need:

- FanciFill™ Double Heart Pan, p. 200
- Tube 18, p. 150
- Pink Tuk-N-Ruffle, p. 155
- Pkg. Cake Board, p. 155
- Cherry pie filling, sliced almonds, stabilized whipped cream or whipped topping, instant cream cheese filling tinted pink

To decorate:

1. Bake one-layer cake. Cool. Place on Tuk-N-Ruffle trimmed cake board. Fill one heart with cream cheese filling. Fill other heart with cherry pie filling.
2. Edge cake top hearts with tube 18 whipped cream "c" motion border. Edge cake base with tube 18 whipped cream rosettes.
3. Arrange sliced almonds on cake top.

AUTUMN

WEDDINGS

Autumn Amber

Golden amber tiers with rich, fall blooms make this hexagon-shaped wedding cake a sight to behold. Serves 100.

To decorate you'll need:

- 12", 15" Hexagon Pans p. 182
- Oval Pan Set, p. 185
- Tubes 3, 16, 20, 32, 66, 101, 103, 352s, p. 150-153
- 9-pc. Pattern Press Set, p. 146
- Flower Nails No. 7 & 9, p. 153
- Flower Formers, p. 146
- Ret., Cake Board, p. 155
- 7½" Corinthian Pillars, p. 180
- 9" Hexagon Separator Plates, p. 178
- Circles of Love, p. 169
- White Bird, p. 143
- Edible Glitter, p. 145
- Art Brush, p. 147

To decorate:

1. Make 45 tube 101 sweet williams and 7 tube 352s asters (see p. 103), and 30 tube 103 daisies with tube 3 glittered centers. Dry daisies on flower formers.
2. Ice one-layer oval and 2-layer 12" and 15" hexagon cakes. Position dowel rods and separator plates, place oval cake atop 12" cake. Edge with tube 16 ... border.
3. Edge 15" cake base with tube 32 shell border. ... base with tube 20 reverse shell border. Edge ... cake top with tube ... shell puffs trimmed with tube 14 zigzag border and tube 3 dots; oval cake top and base with tube ... shell borders. 12" cake top with tube 16 reverse shell border.
4. Using pattern press, make designs on 12" and 15" cake sides. Cover with tube 16 scrolls and zigzags.
5. Attach sweet william and daisy garlands to 15" cake sides. Attach aster, daisy and sweet william crescent spray to oval and 12" cake. Trim flowers with tube 66 leaves.
6. Assemble cake tiers on pillars. Position White Birds on 9" separator plate. Edge plate with tube 16 ... motion border. Top with Circles of Love.

WINTER

Winter Magic

This creamy mocha creation looks so elegant sprinkled with delicate snowflakes. Lit doll cakes dressed in fur-trimmed capes set the scene for a magical winter wedding. Serves 119.

To decorate you'll need:

- Petal Pan Set, p. 182
- Petite Doll Set, p. 190
- Tubes 2, 5, 13, 16, 21, 101s, 65s, p. 150, 152
- 30 Pattern Book, p. 120 (Snowflake Patterns)
- Arched Pillar Tier Set, p. 177
- 6" Separator Plate, p. 178
- Crystal-Clear Twist Legs, p. 172
- Dowel Rods, p. 175
- Egg White Royal Icing, p. 91
- Rectangle Cake Board, p. 155
- Edible Glitter, p. 145
- Petite Bells of Joy, p. 168
- Marshmallows

To decorate:

1. Use Snowflake Patterns, royal icing and tube 2 to make 12 large, 27 medium and 24 small snowflakes. Sprinkle with glitter and let dry. Make 4 tube 101s roses.
2. Ice 6", 9", 12" and 15" 2-layer cakes on same size cake boards. Position dowel rods and separator plates. Edge cake bases with tube 21 star borders and cake tops with tube 5 bead borders.
3. Attach doll picks. Ice bride and bridesmaids cakes. With toothpick, mark capes. Outline bride's cape with tube 2 string. Cover all capes with tube 16 stars. Edge with tube 13 zigzags.
4. Tie doll hands together to hold muffs. Cut marshmallows to form muffs. Add tube 2 outlines and scroll work to bride's muff. Attach muffs. Trim with rose, tube 2 stems and tube 65s leaves. Assemble cake tiers on pillars. Arrange bride, bridesmaid cakes. Attach snowflakes to cake tiers. Top with Petite Bells of Joy.

Wilton does not figure the top tier of cake in with the number of servings. It's customary to save the top tier for the wedding couple's first anniversary.

SPRING

WEDDINGS

Spring Supreme

If she wants a wedding cake as delightful as spring, cap ture her heart with this glim mering creation. Serves 124

To decorate you'll need:

- 9" 12" 15" Heart Pans, p. 182
- Tubes 3, 5, 8 and 11, p. 150
- 9" Heart Separator Plate, p. 178
- Iridescent Grecian Pillars, p. 179
- Iridescent Grapes, Doves, Bells, p. 176
- 9-pc. Pattern Press Set, p. 165
- Yellow Tuk-N-Ruffle, p. 155
- Cherub's Delight, p. 170
- Adoration, p. 178
- Rec. Cake Board, p. 155
- Dowels Rods, p. 178

To decorate:

1. Ice 9", 12" and 15" 2-layer cakes on cake boards. Position dowel rods and separator plates. Place 15" cake on Tuk-N-Ruffle trimmed board. 12" cake atop 15" cake.
2. With toothpick, mark scallops on 9" and 15" cake sides. Cover marks with tube 8 zigzag garlands overpiped with tube 5 drop string. Using pattern press, mark 12" cake sides. Cover alternating designs with tube 3 latticework and with tube 5 "c" motion borders. Cover remaining designs with tube 5 motion borders trimmed with fleur-de-lis. Edge separator plate with tube 5 "c" motion scallops.
3. Edge 9" and 12" cake tops with tube 5 triple bead borders. 9" and 12" cake bases, 15" cake top with tube 8 bead borders. Assemble cake tiers on pillars. Edge 15" cake base with tube 11 beads.
4. Attach iridescent bells and doves to 12" cake sides. Trim fleur-de-lis and bells with tube 5 dots. Attach grapes to 15" cake sides; grapes, bells, ribbon bow to Cherub's Delight and arrange on 9" cake top. Pipe tube 3 scrollwork to Adoration base and place on separator plate.

SUMMER

Summer Love

A cake as radiant as a summer sunset! A majestic masterpiece featuring a dazzling waterfall perfect for that summer wedding. Serves 184.

To decorate you'll need:

- 8", 16" Square Pans, p. 181
- 12" Round Pan, p. 181
- Tubes 4, 16, 20 and 32, p. 150
- Kolor-Flo Fountain, p. 177
- Lacy-Look Separator Set, p. 180
- Arch Canopy Trellis, p. 142
- Lacy Sugar Bells, p. 176
- Winged Angels, p. 175
- Musical Trio, p. 175
- White Orchids, p. 162
- Rec. Cake Board, p. 155
- Dowel Rods, p. 178
- Ribbon

To decorate:

1. Ice 8", 12", 16" 2-layer cakes on cake boards. Position dowel rods and separator plates. Place 8" atop 12" cake.
2. With toothpick, mark scrolls on 12" cake sides. Cover marks with tube 16 scrollwork. Mark "V" design on 8" and 16" cake sides, cover 8" marks with tube 16 zigzags. Edge 16" cake base with tube 32 upright shells trimmed with tube 4 double drop strings. Cover "V" design with tube 16 zigzags. Assemble cake tiers on pillars. Position Fountain.
3. Edge 16" cake top with tube 20 shell borders. Edge 8" cake base. 12" cake top with tube 16 shell borders. Edge 12" cake base with tube 20 puff border. 8" cake top with tube 16 puff border. Pipe tube 4 circle between each puff.
4. Attach winged angels to 8" and 16" cake sides. Tie bows to bells, attach to 8" cake corners, attach bow trimmed bells to pillars. Trim trellises with ribbon, bow and bells. Position on 16" cake top corners. Place figurine beneath each arch. Top with White Orchids.

GARDEN

WEDDINGS

Flowering Romance

What a spectacular cake for a garden wedding! Fresh flowers to match the bride's bouquet trim the lavish cake tiers. Serves 100.

To decorate you'll need:

- 9" Heart Pan, p. 182
- 16" Round Pan, p. 181
- Tubes 17, 47, 50s and 508, p. 150-151
- Pattern Press Set, p. 146
- Rec. Cake Board, p. 155
- 9" Heart Sep. Plates, p. 178
- 5" Grecian Pillars, p. 179
- Kneeling Cherub Fountain, p. 175
- Orange Tuk-N-Ruffle, p. 155
- Australian Net Nails, p. 193
- Dowel Rods, p. 178
- Spellbound, p. 165
- Fresh flowers

To decorate:

1. Use royal icing to pipe tube 47 basketweave on Basket Australian Net Nail. Let dry.

2. Ice 2-layer heart and round cakes on boards. Position rods and separator

3. With pattern press designs on heart round cake sides. marks with tube 17 work, join with tube diamond scrollwork toothpick, mark design on round cake cover with tube 17 scr

4. Edge heart and round cake tops with tube shell borders. Edge cake base with tube shell border, round base with tube 508 she

5. Assemble cake on pillars. Arrange fresh flowers baskets. Position baskets and Cherub Fountain cake tiers. Position Spellbound on heart cake top.

CANDLELIGHT

...ts In Lace

...mal eloquence of a ... evening wedding is ...ed in this beautiful ... Accents of delicate ... lace and purple ... hearts band out ... Spanish baroque style. ...ge 156

...orate you'll need:

- ...12", 18" Round Pans, ...83
- ...Tubes 1, 2, 5, 15, 18, 21, 102, ...29, 225, 352s, p. 150-152
- ...Pattern Book, p. 120 (Diamond & Scallop Pattern(s))
- ...Flower Nail #9, p. 153
- ...Flower Former, p. 145
- ...Filigree Heart, p. 142
- ...12", 16" Cake Circles, p. 155
- ...Corinthian Pillars, p. 179
- Harvest Cherub Separator Set, p. 180
- Harvest Cherub, p. 176
- Small Doves, p. 174
- Mantilla, p. 162
- Dowel Rods, p. 178
- 18" Footed Base Plate, p. 172

To decorate:

1. Make 10 tube 102 roses, 13 tube 129 and 400 tube 225 drop flowers with tube 8 centers. Make 20 blossoming hearts (see p. 103), 1 ...ornament and 1 filigree heart with drop flowers.
2. Ice 8", 12" and 16" 2-layer cakes. Place on base plate; cake circles and position dowel rods. Mit touliplek trace Diamond & Scallop Patterns on cakes. Fill in patterns, cover 8" cake top with tube 1 cornelli lace. Edge ... cornelli with tube 19 shells.
3. Edge 8" separator plate with tube 5 bead border, other plate with tube 7 double bead border. Edge 12" and 16" cake bases with tubes 21 and 5 shell and dot borders, cake tops with tube 5 bead borders. Edge 8" cake base with tube 19 shell border.
4. Position heart and cherub on separator plates. Trim with tube 2 sprays, drop flowers, tube 352s leaves.
5. Attach cupid and drop flowers to 8" and 12" cake sides. Trim all flowers with tube 352s leaves. Attach blue ...bonding hearts and doves to cake sides. Pipe tube 2 strings from birds to hearts. Assemble cake tiers on pillars. Position Man...tilla on cake top.

LEARNING TO DECORATE

Cake decorating is a beautiful way to express yourself. It's fun, exciting — and anyone can learn! Once you know the basics, it's easy. In order to decorate cakes as pretty as the ones in this book, it takes practice. Even if you've decorated a cake before, it's important that you read all the instructional material on the following pages. You're sure to discover helpful hints and new decorating effects to make your cakes more attractive.

Decorating takes practice. How well you do depends upon the amount of time you spend practicing. No one becomes an expert overnight. It takes time, practice and patience to be a good decorator.

DECORATING TOOLS

Before you begin to decorate there are certain tools you need to have. The numbers following many of the tools indicate the pages in this book where these products are shown.

Decorating Bag

A container for your icing that also holds your decorating tube (page 154).

Decorating Tubes

Cone-shaped, open end tool that fits into the bag to form icing designs (pages 150-153).

Coupler

Grooved insert and retainer ring for the plastic decorating bag that allows tube changes without changing decorating bags. The coupler has two parts: the inner coupler base and the outer coupler ring (page 154).

Icing Color

Paste or liquid food color used to tint icing (page 149).

Flower Nail

A round, flat nailhead used as a turntable surface for making different icing flowers (page 153).

Art Brush

Small brush used to smooth icing and to color stripe parchment bags (page 147).

Kitchen Tools You'll Need:

Electric Mixer
Mixing Bowls
Measuring Cups and Spoons
Cake Pans (pages 181-200)
Wire Cooling Racks
Toothpicks
Spatulas (page 147)
Cookie Sheet (page 181)
Candy Thermometer
Waxed Paper, Plastic Wrap
Pastry Brush
Cake Stands (page 148)
Separator Plates and Sets (pages 178-180)

BAKING YOUR CAKE

Baking a cake to decorate takes more careful preparation than one you are planning to frost and serve. That's because even the most perfect decorations can't save a lopsided cake. As a matter of fact, such a cake can put even the most beautiful icing designs off balance and give your cake a rough, amateurish appearance. Like a work of architecture, a decorated cake must rest on a good foundation. So for a cake worthy of your best decorating efforts, follow all of these steps.

1. Preheat oven to temperature specified in recipe or on package.
2. Generously grease the inside of cake pan with solid vegetable shortening. Spread the shortening so that all the pan's indentations get well covered.
3. Sprinkle flour inside pan and shake back and forth so flour covers all greased surfaces, then tap out excess. If any shiny spots remain, touch up pan with more shortening. Flour helps keep cake from sticking.

4. Bake cake in preheated oven according to package or recipe time specifications. After baking, let cake cool in pan on rack for 10 minutes. To remove cake from pan, place cooling rack against cake and turn both cake, rack and pan over. Lift pan off carefully. Cool cake completely (at least one hour). Brush loose crumbs off cake. If cake has cooled too long and will not release from pan, return to warm oven for 5 minutes and invert again.

5. To save time, you may bake the cake ahead of decorating day and freeze or cover cake until you're ready to decorate. **NOTE:** For Wilton 3-dimensional cake pans, follow directions included with pan for baking. Pound cake mix gives best baking results with these pans.

DECORATOR ICINGS

MAKING YOUR ICING

Basic buttercream decorator icing is stiff, yet smooth, and the basic consistency varies slightly for each decorating technique. For example, flowers require stiff texture, borders a medium-stiff and writing a slightly thin icing.

Icing that can peak to an inch or more is of a stiff consistency, less than that is a medium consistency icing. Icing that can flow easily from a tube without running is of a thin consistency. Having the right icing consistency for a specific technique is a must for good decorating results. If the consistency isn't right, the flower or border or written message won't be right either. Therefore it's important you follow the icing consistency requirements that precede each of the decorating techniques on pages 96-98. The following icing recipes have been tested and specify techniques for which they're best suited.

Buttercream Icing

Good-tasting and creamy with a stiff texture. **Ideal for icing cakes, making borders and flowers like roses, carnations and drop flowers.** Buttercream is not recommended for making thin-petalled flowers, flowers made on lily nails or on florist wire. To thin colored buttercream icing, use corn syrup rather than water or milk to prevent icing from separating.

Buttercream Recipe

- ⅔ cup solid vegetable shortening
- ½ cup butter or margarine*
- 1 teaspoon vanilla
- 4 cups sifted confectioners' sugar (approx. 1 pound)
- 2 tablespoons milk**

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use. Can refrigerate in airtight container for 1 week. Rewhip before using.

YIELD: 3 CUPS

*Substitute all-vegetable shortening plus extra salt and butter flavoring for pure shortening in buttercream icing.

**Add 2 tablespoons mix of corn syrup to this icing case. Add more powdered sugar to stiffen.

NOTE: For best results, we do prefer our buttercream icing recipe over any packaged frosting mix or canned icing.

Boiled Icing

Best for stringwork, figure piping and as a general practice icing. Boiled icing is not recommended for flowers with thin, fragile petals. Make sure bowl and utensils are absolutely grease-free as any trace of grease causes icing to break down. Icing may dry quickly, so keep covered with a damp cloth.

Boiled Icing
Meringue Recipe

- 4 level Tbsp. meringue powder (page 145)
- 1 cup warm water
- 2 cups granulated sugar
- ¼ teaspoon cream of tartar
- 3½ cups confectioners' sugar

Mix meringue powder with ½ cup warm water, beat at high speed until it forms stiff peaks. On low speed, add confectioners sugar, beat at high speed for 4 minutes. Cover with damp cloth.

Stir granulated sugar, ½ cup warm water, cream of tartar and cook until it starts to boil. Insert candy thermometer, boil until it reaches 240° (245° for stiffer icing). Brush sides of pan often with a pastry brush dipped in warm water. This prevents crystallization. Remove from heat, slowly add to meringue mixture. Blend at low speed for 5 minutes. Rewhip before using.

YIELD: 5 CUPS

Royal Icing

Smooth, hard-drying royal icing makes long-lasting decorations. **Best-suited for flower-making, lace pieces, decorating cookies, attaching flowers to wires and some figure piping.** Flowers and decorations made from royal icing will last for months without softening. Royal icing decorations should be air dried. Make sure bowl, utensils are absolutely grease-free as any trace of grease causes royal icing to break down. Royal icing will dry, so keep covered with a damp cloth.

Royal Icing:
Meringue Recipe

- 3 level Tbsp. meringue powder (page 145)
- 4 cups sifted confectioners' sugar (approx. 1 pound)
- ¼ cup and 2 Tbsp. water*

Beat all ingredients at low speed for 7 to 10 minutes. (10 to 12 minutes on high speed for portable mixer) until icing forms peaks.

YIELD: 3 CUPS

*For less stiff icing add 1 tablespoon more water and beat an additional 2 minutes at low speed.

Royal Icing:
Egg White Recipe

- 3 egg whites (room temp.)
- 4 cups confectioners' sugar
- ½ teaspoon cream of tartar

Beat all ingredients at high speed for 7 to 10 minutes. Use immediately. Rebeating will not restore texture.

YIELD: 2½ CUPS

Easy Fondant Icing

Smooth and tasty icing that dries to a high gloss. **Ideal for covering petits fours and shaped cakes that are hard to ice smooth with spatula.**

Easy Fondant Recipe

- 4 cups sifted confectioners' sugar (approx. 1 pound)
- 6 Tbsp. hot water
- 1 Tbsp. light corn syrup

Add hot water to sugar 2 Tbsp. at a time. Stir by hand with wooden spoon. Correct pouring consistency will coat the back of a spoon completely, yet still pour and spread easily. To thin fondant, add water 1 tablespoon at a time. When fondant reaches right pouring consistency, add color, syrup and blend. Frost cake with buttercream icing to provide base for fondant. Base coat should be smooth, but does not have to cover completely. Let icing set for 15-20 minutes. Place cake on rack over drip pan.

Pour fondant, starting at center of cake and working toward edges. Touch up bare spots with spatula. If cake is not completely covered, reheat fondant, adding a small amount of water if necessary, to achieve the right consistency. Pour again.

Packaged Frosting Mixes

You can use a packaged creamy vanilla frosting mix as a decorator icing. Just eliminate 4 teaspoons water from the amount listed on package directions. By using less water, the icing will have a texture similar to buttercream icing. One package mix yields 1½ cups icing.

Canned Icing

If you would like to use canned icing, choose a ready to spread frosting. If icing becomes soft during decorating, simply place decorating bag in refrigerator until chilled and firm enough to continue decorating. Each can contains about 1¾ cups of icing.

Decorator's Color Wheel

The three primary colors are red, yellow and blue. From these all other colors can be made. The secondary colors are orange, green and violet, made by mixing equal amounts of primary colors. The other colors are achieved by mixing varying amounts of a primary with adjacent primary colors.

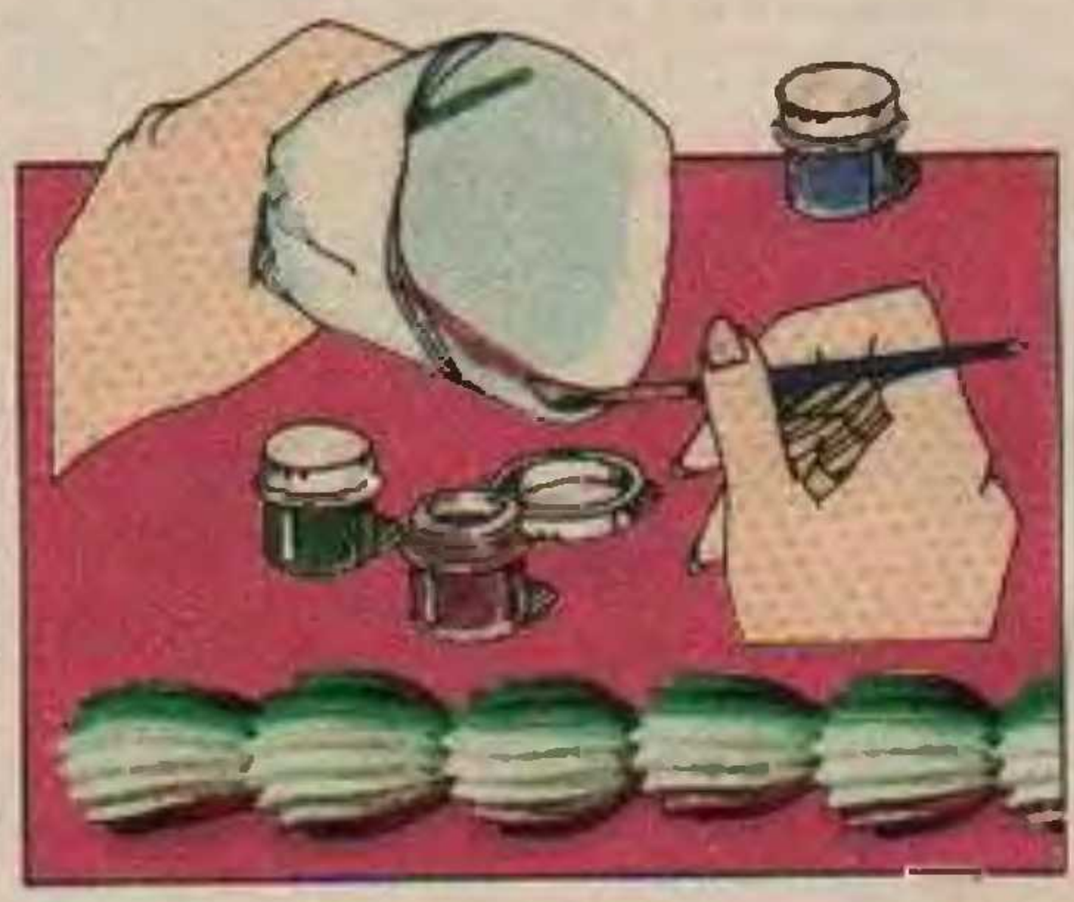
Adding Color

The colors with which you decorate a cake are as important as the decorations themselves. If the colors are too dark or too pale, the details of the design can be lost. As a general rule, lighter colors are best for backgrounds, with deeper, brighter colors for individual decorations. Use paste food colors when you want to have the deepest colors and liquid colors when you want pastels (page 145).

Rules for Mixing Colors

1. Add the color a little at a time until you achieve the shade you desire. **NOTE:** Always mix dark colors 1 or 2 hours before using to give them time to reach their true color. They will continue to darken a few hours after mixing.
2. Always mix enough of any one color icing. If you're going to have pink flowers and pink borders, mix enough icing for both. Remember, it's difficult to duplicate an exact shade of any color. Because each individual decorator uses a slightly different pressure, there are no hard and fast specifications for icing amounts. As you become more experienced, you'll be able to determine just how much icing of each color you'll need.
3. Use milk (not water) in buttercream icing recipe when using Grape or Violet food color so your icing won't turn blue.

Color Wheel



Color Striping

This method is used to give multiple or deep colored effects. One or several colors are applied to the inside surface of a decorating bag, then the bag is filled with white or contrasting icing. **NOTE:** For brush striping it's best to use a parchment paper cone, since paste food color stains plastic.

Brush Striping

Apply one or more stripes of paste food color inside a parchment paper cone with an art brush. Fill bag with white or colored icing and squeeze out multi colored stars, shells or any decoration. (See the "Little Bravo" cake on page 19.)

Deep-Color Striping

Brush the entire inside of a parchment paper cone with any paste food color then fill with icing in a medium shade of the same color for dramatic decorating effects.

Spatula Striping

Use a spatula to stripe the inside of the decorating bag with pastel icing, then fill the bag with white icing and squeeze out borders and flowers with pastel highlights and contrasts.

Choose Colors For Interest

There are times when every decorator likes to use color, and certainly a variety of colors can produce a very exciting cake. Combining many colors on a cake takes a little more planning and experimenting, but it's a happy challenge to a decorator. To assure harmony, however, use this guideline: keep all colors trim on a cake equal or near-equal intensity. And, when in doubt as to color combinations, experiment first with dabs of tinted icing on cardboard.

Color Mixing Chart

ICING THE CAKE

Creating a smooth, flawless finish when icing a cake is one of the most important parts of cake decorating, but even a beginner can learn the technique by following these six basic steps:

1. **Level the Cake**
   Even the smoothest icing can't overcome a lopsided cake, so be sure to follow the baking decorations on page 90. If the cake layers are still uneven, trim the tops with a sharp knife, moving a serrated knife back and forth across the top of the cake in a sawing motion to remove the crown.

2. **Fill the Layers**
   Place one cake layer on a serving plate and ice the top, smoothing with a spatula. Next, position the other cake layer bottom side up, and fill any gaps with more icing.

3. **Ice the Top**
   Thin buttercream icing with milk or corn syrup. Icing is correct consistency when spatula glides smoothly and easily through icing. Put 3"-wide waxed paper strips under the edges of the bottom layer to keep serving plate free of drips. With the spatula, place a large amount of icing on center of cake top. Spread icing across the top, pushing the excess down over the edges onto the sides. As you are working, keep the spatula on the iced surface. Don't allow it to touch the bare cake, causing crumbs to mix in icing.

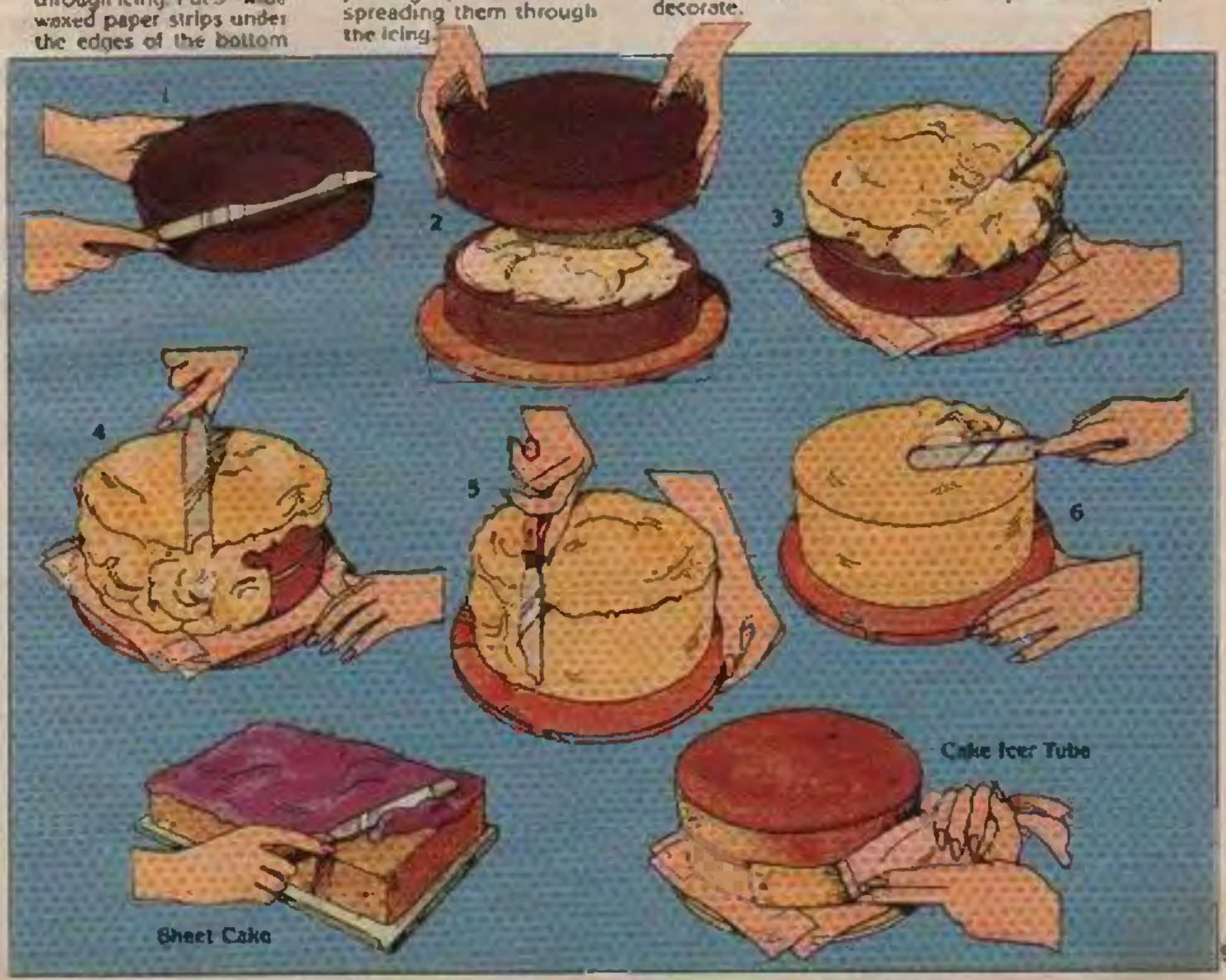
4. **Ice the Sides**
   Cover the sides of cake with excess icing from the top, using more to cover sides completely if needed. Work from top down, forcing loose crumbs to the cake base. Again, make sure your spatula only touches the icing, not the cake itself. This prevents the spatula from picking up crumbs and spreading them through the icing.

5. **Smooth Cake Sides**
   Hold the spatula upright against the side of the cake, pressing lightly and with free hand, turn cake plate or spin cake stand slowly around without lifting spatula from cake's surface. Return excess icing to bowl. Repeat until sides are smooth.

6. **Smooth Cake Top**
   Place spatula flat on cake top edge. Sweep spatula across cake to center, then lift off and remove excess icing. Rotate cake slightly and repeat, starting from a new point on edge until you have smoothed the entire top surface. Smooth center of cake and apply even pressure as you turn cake plate around in a full circle. The cake is ready to decorate.

Sheet Cake
Use same procedure for a square or sheet cake. Heap icing on the cake top and use a spatula to smooth icing across cake top and onto sides. Use spatula to smooth icing on first, then draw spatula from one side of cake top to the other to smooth out icing.

Cake Icer Tube
A new way to ice cake tops and sides or to give an interesting ribbed surface. (See cake icer, p. 151). Fit cake icer tube to large decorating bag and fill bag with icing. Hold tube flat against cake side. If you want a ribbed surface, hold tube with ribbed edge facing out. If you want a smooth surface, hold smooth edge facing out. Press tube lightly against cake side and squeeze as you turn cake plate or turntable in opposite direction. Keep pressure completely even as you continue squeezing and turning until band of icing reaches around cake. Repeat until rows of icing bands completely cover cake sides. For ribbed surface, use a table fork to join ends evenly.



BAGS

There are two types of decorating bags — the reusable plastic kind, and the disposable parchment paper bag you make yourself. You'll probably want to use both decorating bags. Therefore, it's important to know the advantages of both as well as how to prepare each for decorating.

PLASTIC DECORATING BAGS

Pliable, plastic decorating bags are ready-made and hand-washable so you can use them again. They're precut so you can drop in a regular size tube, fill with icing and decorate. Or you can use plastic decorating bags with a coupler which allows you to change tubes on the same bag.

To Fit and Fill a Plastic Decorating Bag

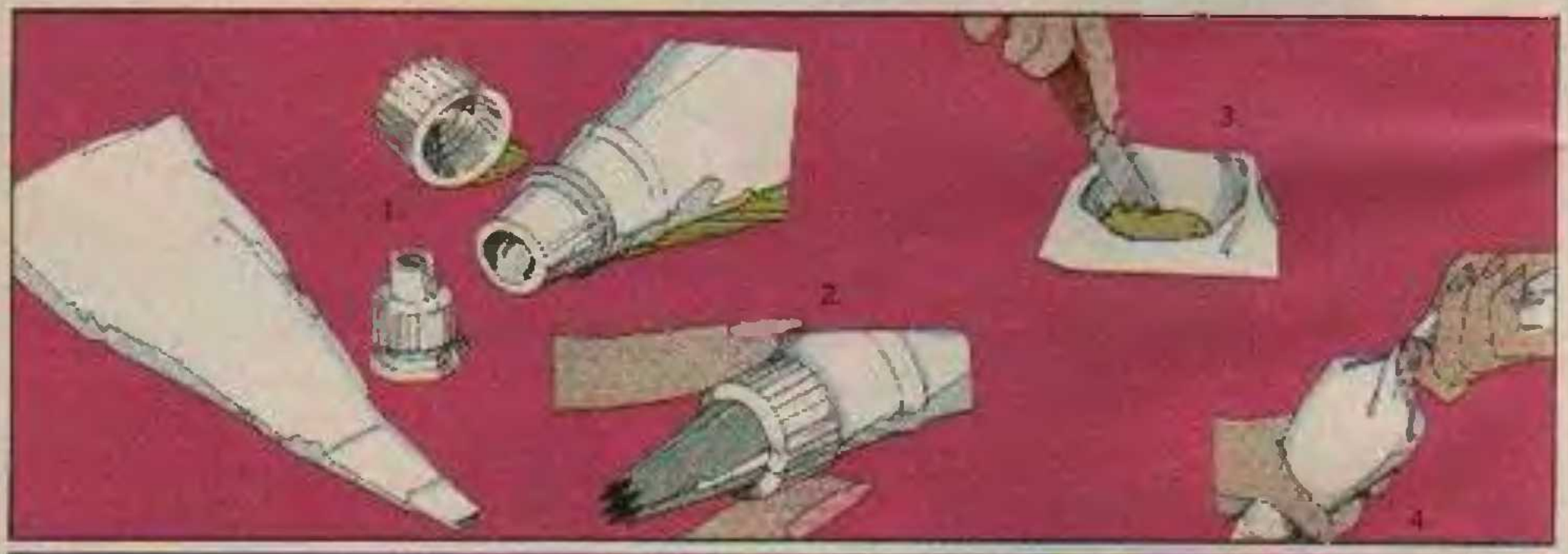
1. Twist the ring off the coupler base and drop the threaded base, narrow end first, down into the plastic bag. Push the coupler base as far down into the bag as possible, then with a pencil, mark the location of the coupler's bottom thread on the outside of the bag.
2. Push the coupler up and out of the bag. Cut off the tip of the decorating bag at the pencil mark and reposition the coupler base so that two threads of the coupler show through the open tip of the decorating bag. Slip the tube onto the coupler base and screw the coupler ring in place over the tube. When you want to change tubes, simply unscrew the coupler ring, and replace tube.
3. With coupler and tube in place you're ready to fill the bag with decorator icing. Fold down the open end of the bag about 2" from the top. Hold the bag beneath this cuff and use a spatula to push icing into the decorating bag. Pull spatula out against side of bag to remove all icing, repeat until bag is half full.
4. Unfold the cuff and twist the end of the bag closed, forcing the icing down into the bag. As you decorate, continually twist the end of the bag.

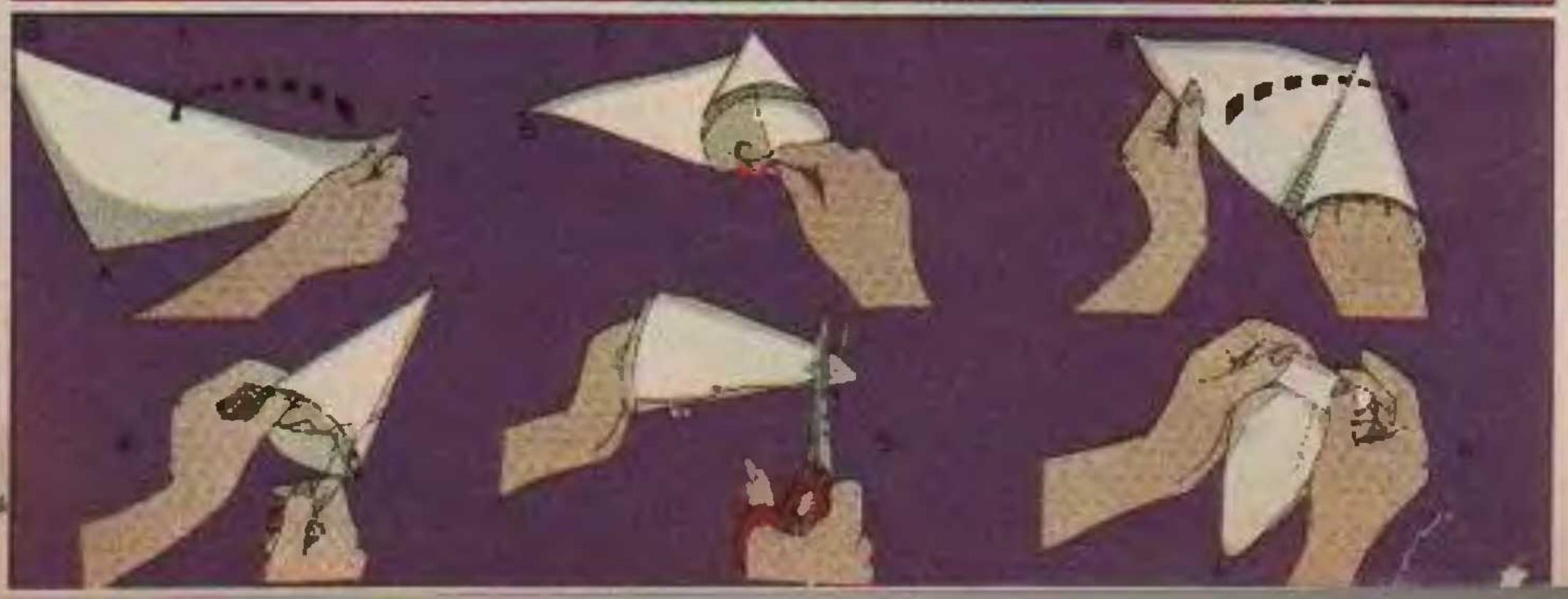
PARCHMENT PAPER BAGS

Bags made from parchment paper are disposable. They are perfect when using several colors of decorating icing.

To Make a Parchment Paper Bag

1. Mark your parchment paper triangle points A, B and C to correspond with triangle in diagram. Lay triangle flat with point A facing you. Hold corner C between your right thumb and forefinger.
2. Roll corner C up and over into center of triangle bringing it towards you until it meets point A.
3. Holding points A and C together, roll corner B up and wrap around to meet the backs of points A and C forming a cone shape.
4. Adjust position of outside seam where all 3 triangle points meet until tip of cone is needle sharp. Tape outside seam near top to hold bag together.
5. To make the opening for your decorating tube, cut ¾" off tip of bag. Drop tube in bag, making sure small end of tube protrudes. Just about ½" of tube should be exposed. If necessary, as with larger tubes, trim bag until tube fits correctly.
6. Hold the bag near the bottom and use a spatula to push decorator icing down into the bag. Pull the spatula out against the side of the bag to remove all the icing and repeat until bag is half full. Triangle fold end of bag shut and, as you decorate, continue to fold the end of the bag.





BASIC TUBE GROUPS

Decorating tubes are the metal cones through which icing is squeezed to form different shapes and designs.

1. Star Tubes

Tubes with star-shaped openings make the most popular decorations like stars, shells, rosettes, zigzags and more. Star tube sizes used most often are numbers 13-22. Star tubes come in a variety of sizes that range from small to extra large. For sharply ribbed decorations try tubes 23-31, 132, 133 and 195. Larger star tubes include numbers 32, 96, 4B, 6B and 8B. Fine cut star tubes are numbers 362-364, 172 and 199. The star tube series ideal for wedding cake borders includes 501, 502, 504, 506 and 508.

2. Drop Flower Tubes

Even beginners find drop flowers easy to make. The number of openings on the end of the tube determines the number of petals the flower will have. Each drop flower tube can produce two different flower varieties — plain or swirled. Small tubes include numbers 107, 129, 217, 220, 224, 225 (form center holes) 33, 34 and 106. For medium-sized flowers use numbers 109, 131, 135, 140, 177, 190, 191, 193, 194 (form center holes) 35, 108 and 195. For large flowers, tubes 1B, 1C, 1E, 1F, 1G, 2C, 2D, 2E and 2F.

3. Plain (Round) Tubes

Smooth, circular open-end plain (round) tubes are used for many different decorating effects. Make dots, balls, lines, stems, vines, flower centers, beads, lattice, cornelli lace, figure piping, stringwork and most important of all, printing and writing. For fine stringwork use tubes 1S, 1L, 2L, 0L, 00L and 000. Small plain tubes include numbers 1, 2, 3, 4; medium 5, 6, 7, 8, 9, 10, 11, 12; large 1A and 2A for figure piping, and oval tubes 55, 57 for Philippine method flower-making.

4. Leaf Tubes

The v-shaped opening, characteristic of these tubes, is what gives leaves made of icing their pointed tips. With any one leaf tube you can make plain, ruffled or stand-up leaves. Make leaves with center veins from small, 65s, 69-70 to large 112-113 and 355. Other popular leaf tubes include numbers 71-76, 326, 352, 352s.

5. Rose Tubes

These tubes have an opening that is wide at one end, narrow at the other. This teardrop shaped opening produces a variety of petals that form flowers like the rose, carnation, daisy, pansy and more. Rose tubes can also make ribbon drapes and swags, bows and streamers. Plain rose tubes include numbers 101s, 101, 102, 103, 104, 124, 125, 126, 127 and for giant roses tube 127D. Swirled rose tubes that make instant-curled petals are 97, 116, 118 and 119. Others include 59s, 59, 60, 61, 121, 122, 123, 62, 63, 64 and 190.

6. Basketweave Tubes

These are decorating tubes with one smooth side for making smooth, wide icing stripes and one serrated side for making ribbed, wide icing stripes. When short, ribbed horizontal stripes are interwoven in vertical rows the effect is that of a basketweave. Basketweave tubes are 46, 47 and 48. For smooth stripes, 44 and 45. For ribbed stripes, 327. Large basketweave tubes include tubes 1D, 2B and 789.

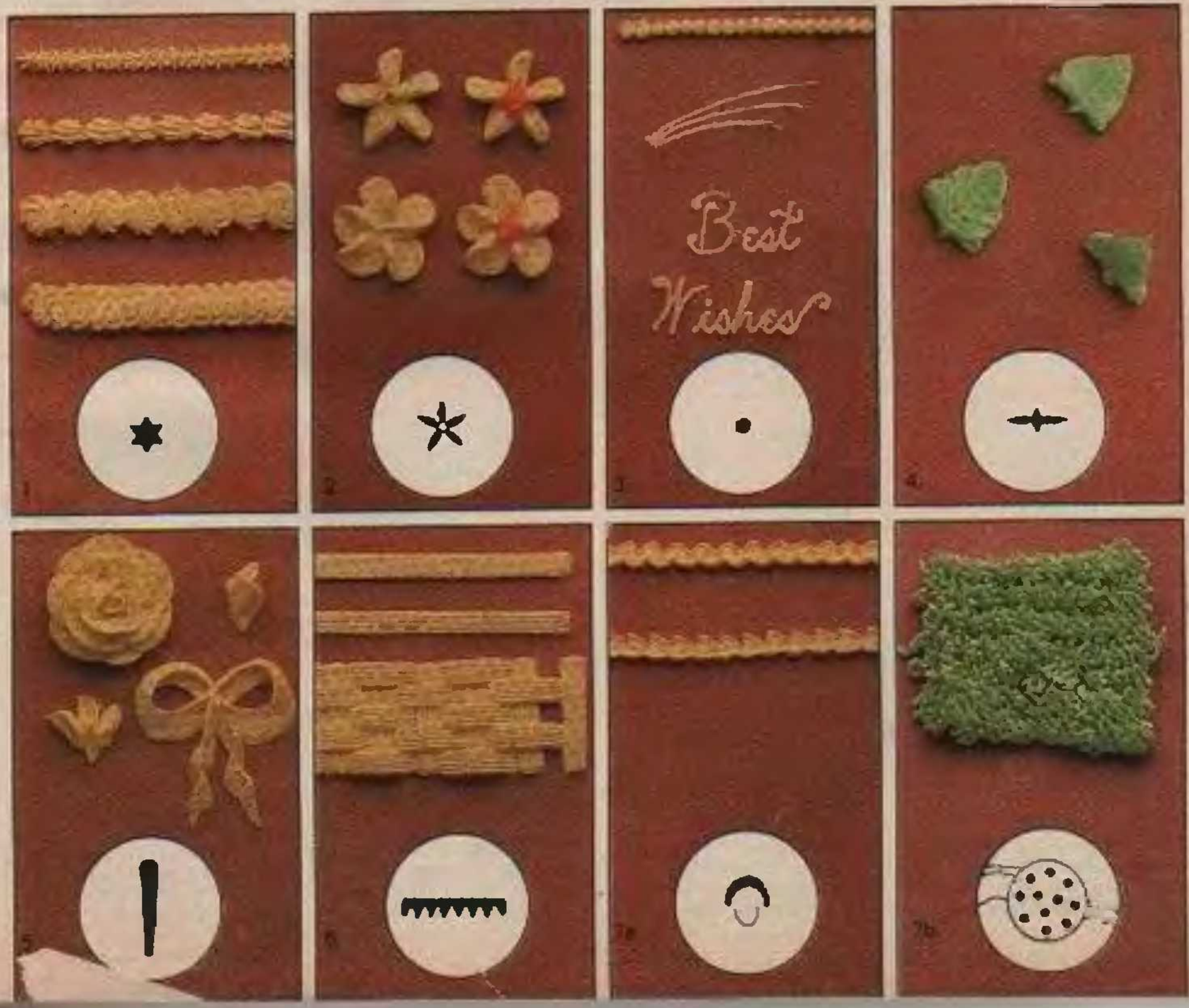
7. Specialized Tubes

a. Fluted Tubes

Tubes in this group have tightly curved openings to make lily of the valley, scalloped or ribbon borders. These include 79, 80 and 81.

b. Multi-String Tubes

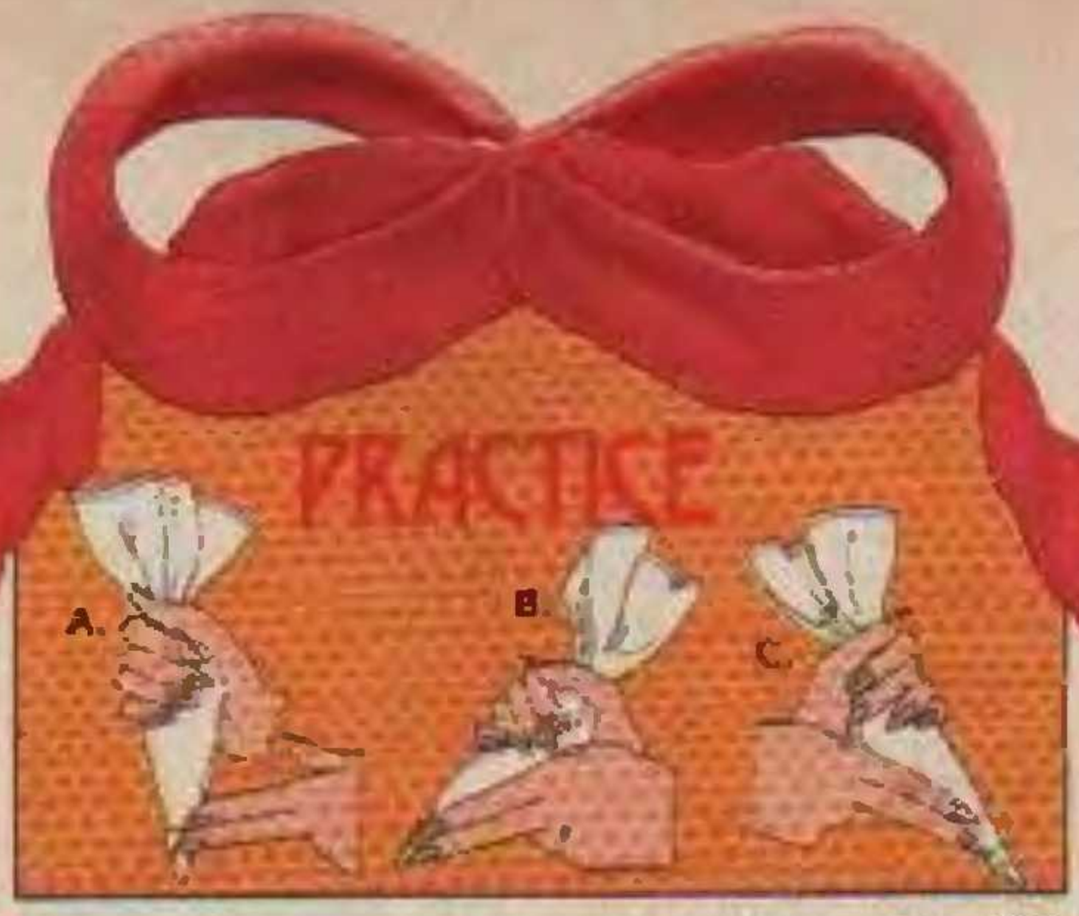
These tubes have two or more tiny openings. For twin lines use tubes 41, 42 and 43. For triple strings use tube 89, for musical scale design use tube 134. Multi-hole tubes 233 and 234 make icing hair and grass.



Let's Practice Decorating

Now that you're familiar with the tools you use to decorate, how to bake and ice a cake, the basic tube groups, the icing recipes and the procedure for preparing the decorating bag, you're ready to learn the three essentials of decorating that are necessary to the success of any technique.

Use the Wilton Practice Board (p. 148) or the back of a cookie sheet as a practice surface for decorating. The practice decorations can be scraped off, put into a mixing bowl and rewhipped for use again. We recommend boiled icing or buttercream made with solid vegetable shortening. Be sure to rewhip frequently and keep the icing bowl covered with a damp cloth.



Essentials of Decorating

1. Icing Consistency

If the consistency of your icing isn't right, your decorations won't be right either. As a general rule, flowers require a stiffer icing consistency so the petals won't droop, borders require a medium icing consistency or the uniform designs will disappear, writing and leaves require thinner icing consistency so the icing flows smoothly out of the tube.

2. Correct Position

The angle at which you hold your decorating bag and tube must be correct in order to produce a satisfactory decoration. To hold the decorating bag correctly, grip the bag near the top with the twisted or folded end locked between your thumb and fingers. For the decorating bag there are two basic positions: the 90° angle and the 45° angle. In the 90° angle, the decorating bag is held perpendicular to the decorating surface, (see picture A). In the 45° angle position, the decorating bag is held at a slant to the decorating surface, (see picture B). Since most decorating tubes are symmetrical, their positioning corresponds to that of the decorating bag. However, some tubes are wider or serrated on one side and have a correct position of their own. You will become acquainted with these positions as you learn to decorate.

3. Pressure Control

The amount of pressure and the steadiness with which it is applied to the decorating bag will determine the size and uniformity of any icing design. Some decorations require an even pressure, others a varying application of light, medium or heavy pressure. The more you control the pressure, the more exact your decoration will be. Only practice can teach you the proper pressure application for a technique.

Special Note to Lefties

If you are left-handed, hold the decorating bag in your left hand and guide the decorating tube with the fingers of your right hand (See picture C). If the instructions say to hold the decorating bag over to the right, you should hold your decorating bag over to the left. A right-handed person will always decorate from left to right. A left-handed person should always decorate from right to left. The only exception to this rule is when you are writing or printing.

Group I — Star Tubes

Use tubes 16 or 21 and medium consistency icing

Stars

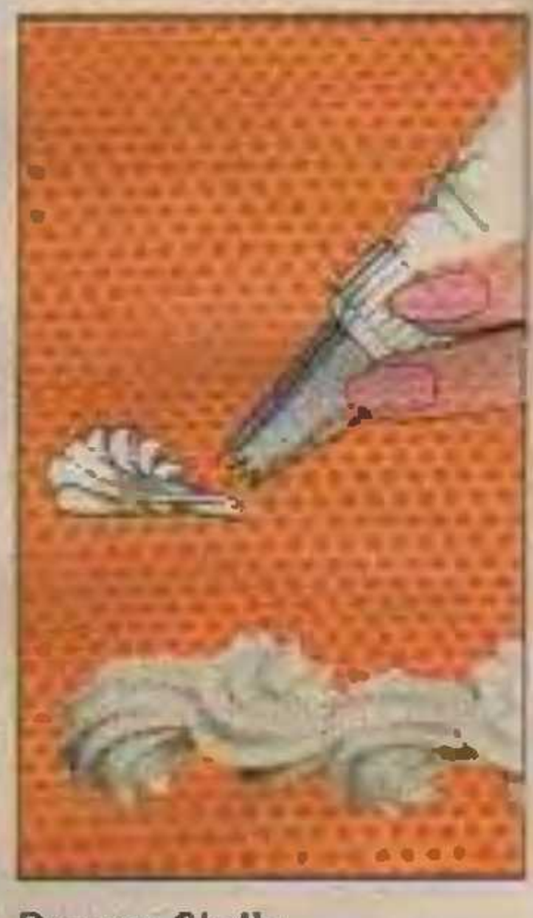
Hold bag at 90° with tube almost touching practice surface. Squeeze bag to form a star, then stop pressure, and pull tube away. Increase or decrease pressure to change star size. An entire cake or just one area can be covered with stars made very close together so that no cake shows between stars

Star Puffs and Rosettes

Both of these decorations use the same basic procedure. Hold bag at a 90° angle to practice surface with tube almost touching surface. Squeeze and move hand to the left, up and around in a circular motion. Continue motion past starting point and into center of decoration, stop pressure, pull tube away and you've made a star puff. To make a rosette, stop pressure when you reach starting point of decoration, pull tube away.

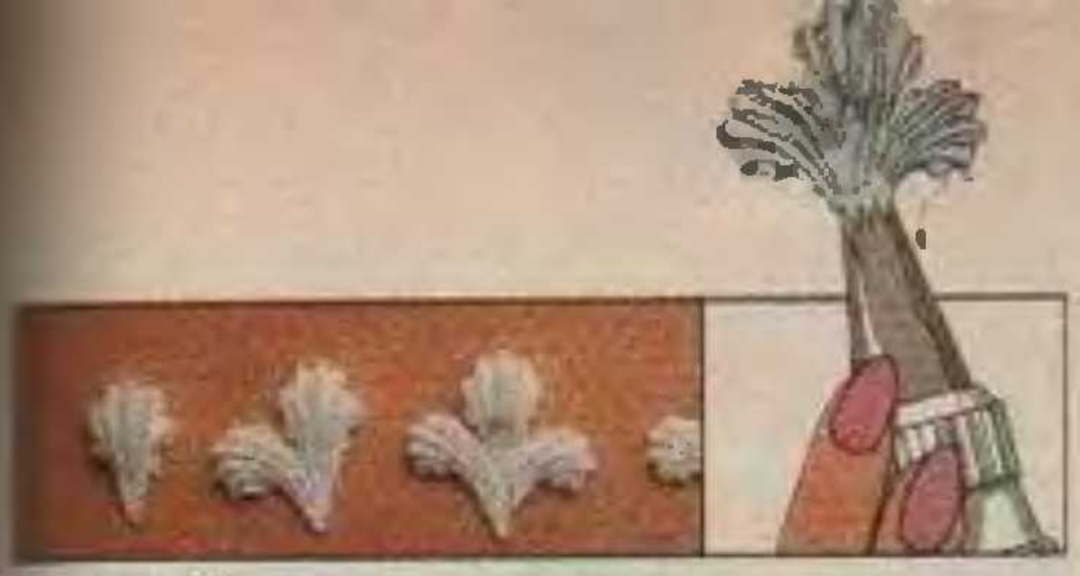
Shells

Hold bag at 45° angle with tube lightly touching practice surface and end of bag pointing toward you. Squeeze with heavy pressure and slightly lift tube as icing builds and fans out into a full base. Relax pressure as you pull tube down and towards you to make a tail. Stop pressure completely, pull tube away. When you make shells, always work toward yourself starting each new shell slightly behind tail of previous shell.



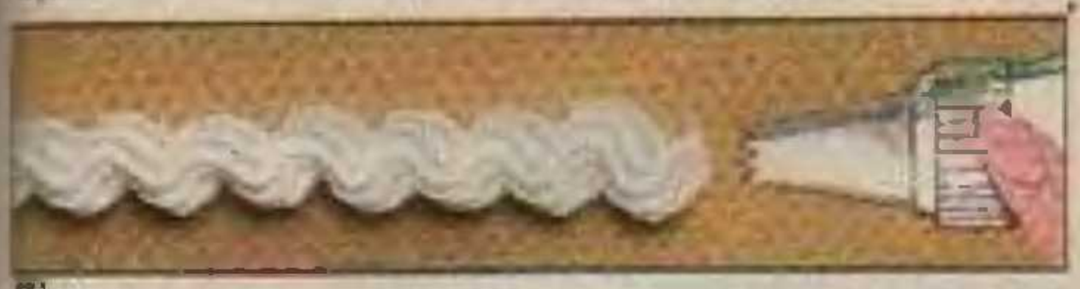
Reverse Shells

Hold bag at 45° angle with tube lightly touching practice surface. Squeeze to let icing fan out as if you were going to make a regular shell, then swing tube around to the left in a curve as you relax pressure to form tail of a shell. Stop pressure, pull tube away. Repeat procedure, only this time swing tube around to the right as you form tail of shell. Continue procedure alternating directions for a series of reverse shells.



Fleur-de-lis

Make a shell. Now, keeping bag at 45° angle and starting to the left of this shell, squeeze bag to fan out an icing base. Then bring tube up, around, down similar to the motion of a reverse shell. Relax pressure as you join tail of first shell. Stop pressure, pull tube away. Repeat procedure for right hand side of fleur-de-lis.



Zigzag

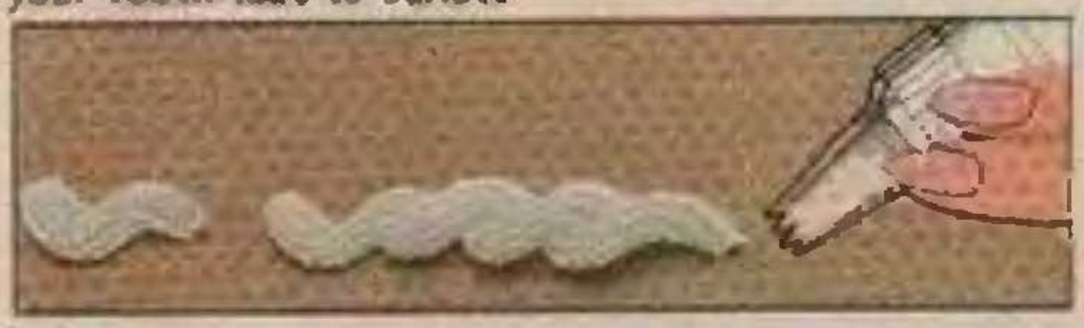
Hold bag at 45° angle to surface so that end of bag points to the right and fingertips gripping bag face you. Touch tube to surface and, as you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tube away.

Zigzag Garlands

To make garlands, follow zigzag procedure, using a side-to-side motion, as you curve hand down to the right and up forming a garland. Increase pressure to make garlands wider at center, decrease pressure to narrow garlands at end points. Increase pressure, decrease and so on. Practice for rhythmic pressure control so that garlands are uniform in size. To end a garland, stop pressure, pull tube away.

Puffs

Hold bag at 45° angle to surface so that end of bag points to the right and fingertips gripping bag face you. Touch tube to surface and, as you squeeze out icing, apply a light-heavy-light pressure. To end a puff, stop pressure and pull tube away.



Ropes

Hold bag at 45° angle to surface so that end of bag points toward you. Touch bag to surface and as you squeeze bag with a steady, even pressure, move tube up, around and down to right in a slight "S" curve. Stop pressure and pull tube away. Tuck tube under arch of first "S" curve and repeat. Continue for a series of tucked-in "S" curves forming a rope.

Scroll

Hold bag at 45° angle to surface so that end of bag points to the right. Use tube 3 to draw an inverted "C". Next, with star tube 16 at 90° angle, start at "C" center and use circular motion to cover inverted "C." Use a heavy pressure as you start to feather the scroll, relaxing pressure as you taper end. To finish, add side petals.

Reverse Scroll

With tube 3, squeeze out an inverted "C" scroll. Then, starting at the top of this "C," squeeze and move tube down, up and around for a backward "C." Cover outlines with tube 16, add fleur de-lis side petals and you have a pair of reverse scrolls.

Group 2 — Drop Flower Tubes

Use tube 190 and slightly stiffened consistency.

Star and Swirled Drop Flowers

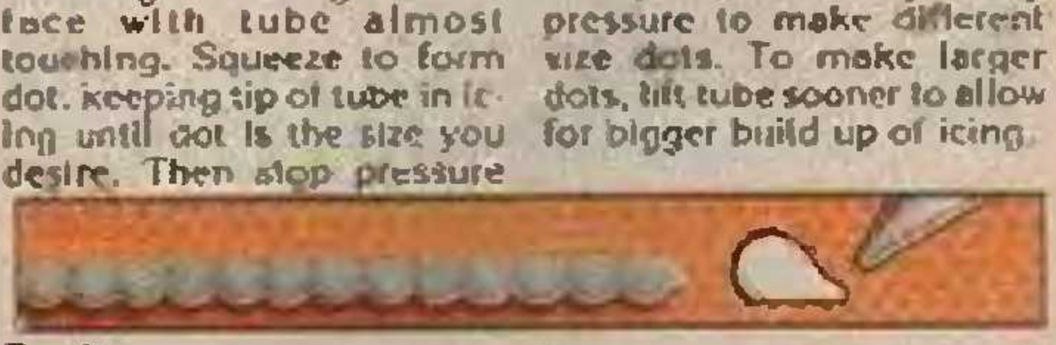
Hold bag at 90° angle to surface with tube touching surface. For star flower, squeeze, keeping tip of tube in icing as flower is formed. Stop pressure. Pull tube away. For swirled drop flower, turn your hand as far left as possible, squeeze out icing as you turn your hand back to the right. Add tube 3 dot to flower center.

Group 3 — Round Tubes

Use tube 3 and medium consistency icing.

Dots

Hold bag at 90° angle to surface with tube almost touching. Squeeze to form dot, keeping tip of tube in icing until dot is the size you desire. Then stop pressure and pull tube away. Vary pressure to make different size dots. To make larger dots, lift tube sooner to allow for bigger build up of icing.

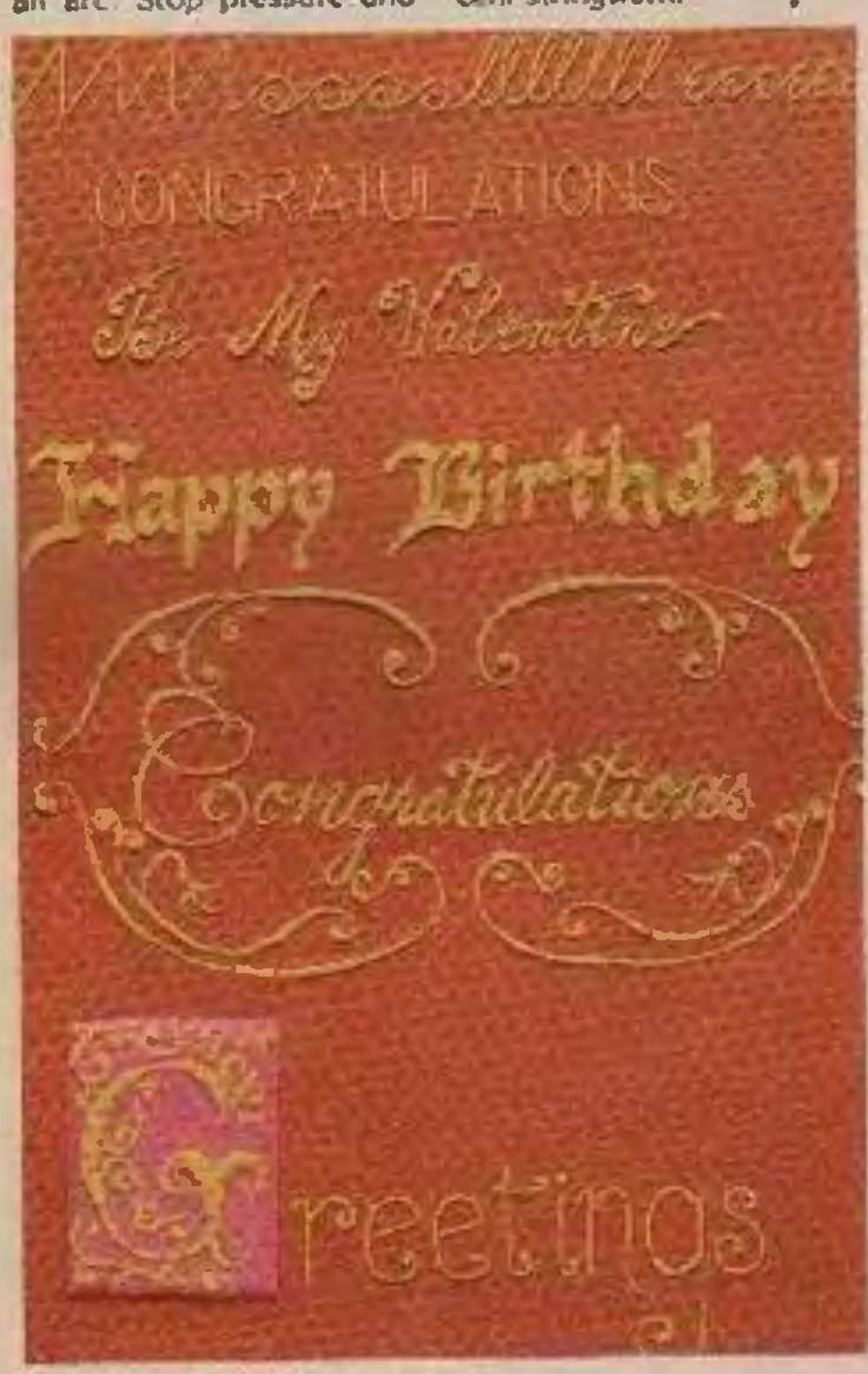


Beads

Beads are made like shells except that it's done with a round tube. Hold bag at 45° angle to surface with end of bag pointing back towards you. Touch tube lightly to surface. Squeeze and slightly lift tube as icing is fanning out into a base. Relax pressure, draw tube down to bring bead to a point.

Drop Strings

With a pencil, mark 1½" intervals on practice surface. Hold bag at 90° angle so that end of bag points just slightly to the right. Touch tube to surface and squeeze, holding bag in place momentarily so that icing sticks. Pull tube straight away from surface allowing icing to drop into an arc. Stop pressure and touch tube to next mark to end string. The secret of making drop strings is to let **each string drop by itself** and not to drop your hand to form the curvature. String work borders add a lavish touch to shells, ruffles, zigzags, garlands and stars. Icing loops and bows also accent stringwork.



Printing and Writing

Use thin icing consistency. Letters are combinations of straight and slanted lines, circles, half-circles and curves. Therefore, it's important to practice these motions individually before combining them to form words. Hold bag at 45° angle to practice surface with back of bag to the right side so fingertips face you. Touch tube to surface and squeeze so that icing sticks, then lift tube slightly and draw tube straight down to form a line. Stop pressure and pull tube away, then repeat procedure. Practice straight, slanted and curved lines, then combine them to form letters and words. As you practice, use your entire arm, not just your fingers, to form the individual lines, letters and words. This arm movement is a must for achieving satisfactory results when printing or writing message on cakes.

Group 4—Leaf Tubes

Use tube 67 and thin consistency icing.

Plain Leaf and Ruffled Leaf

For plain leaf, hold bag at 45° angle to practice surface, so that fingertips holding bag face you. Squeeze and hold tube in place momentarily to let icing fan out into a base, then relax, stop pressure as you pull tube away and draw leaf to a point.

To make ruffled leaf, use same procedure, only as you pull tube away to bring leaf to a point, move tube back and forth for ruffled effect.

Stand-Up Leaf

Hold bag at 90° angle to practice surface with tube lightly touching surface. Squeeze and hold tube in place momentarily to let icing fan out into a base, then pull tube straight up and away from practice surface as you relax and stop pressure.

Group 5—Rose Tubes

Use tube 104 and medium consistency icing.

Ribbon Drape

Hold bag at 45° angle to practice surface, so that fingertips gripping bag face you. Touch wide end of tube to practice surface, lift narrow end about ¼" away from practice surface. As you squeeze, swing tube down and up to the right in an arc, forming a draped ribbon.

Ribbon Swag

Use same tube position and basic procedure for making a ribbon drape with one exception. As you finish each curve of ribbon, move the tube up and down in 3 short strokes forming a swag.

Ruffle

Use same tube position as for ribbon drape and swag. As you squeeze out icing and swing tube down and up to the right forming a curve, use a slight up and down hand motion for a ruffled effect. Repeat procedure over and over forming a continuous row of ruffle.

NEW BORDERS

Borders are the continuous decorations around the top and bottom of a cake. In addition to being the framework of any cake design, borders serve to smooth cake edges and help to give a more uniform appearance.

Borders can be a continuous row of one decoration, or combination of two or more decorations. Combination borders require two or more steps but the end result is a prettier look. It's important to practice single and combination borders. Use the Wilton Practice Board or an upside down angel food cake pan. Use medium consistency icing and the tube required for a specific border. When practicing ribbons, garlands or stringwork, pencilmark divisions around sides, top or base of cake pan to keep decorations uniform. Always work toward yourself, keeping practice surface at eye level and turning the cake pan as you decorate.

Fancy Flute Border (p. 56)

1. Hold decorating bag at 45° angle to surface with narrow end of tube 88 up, star end of tube down touching surface.
2. Using steady, even pressure pipe a horizontal row of "c's" to produce uniform border.
3. To end border, stop pressure, pull tube away.

Dotty Ruffle Border (p. 23)

1. Pipe tube 104 continuous ruffle (see p. 98 for review of how to pipe ruffle).
2. Trim each ruffle with a tube 2 dot (see p. 97 for review on how to make a dot).

Posy Puff Border (p. 36)

1. Pipe a row of tube 18 puffs (see p. 97 for review of how to pipe puff).
2. Position tube 224 drop flower clusters between each puff.
3. Trim flowers with tube 65 leaves.

Beruffled Shell Border (p. 55)

1. Pipe tube 104 continuous ruffle (see p. 98 for review of how to pipe ruffle).
2. Add tube 32 row of shells covering inside edge of ruffle.
3. Pipe tube 3 dot between each shell.

Ritzy Rosette Border (p. 54)

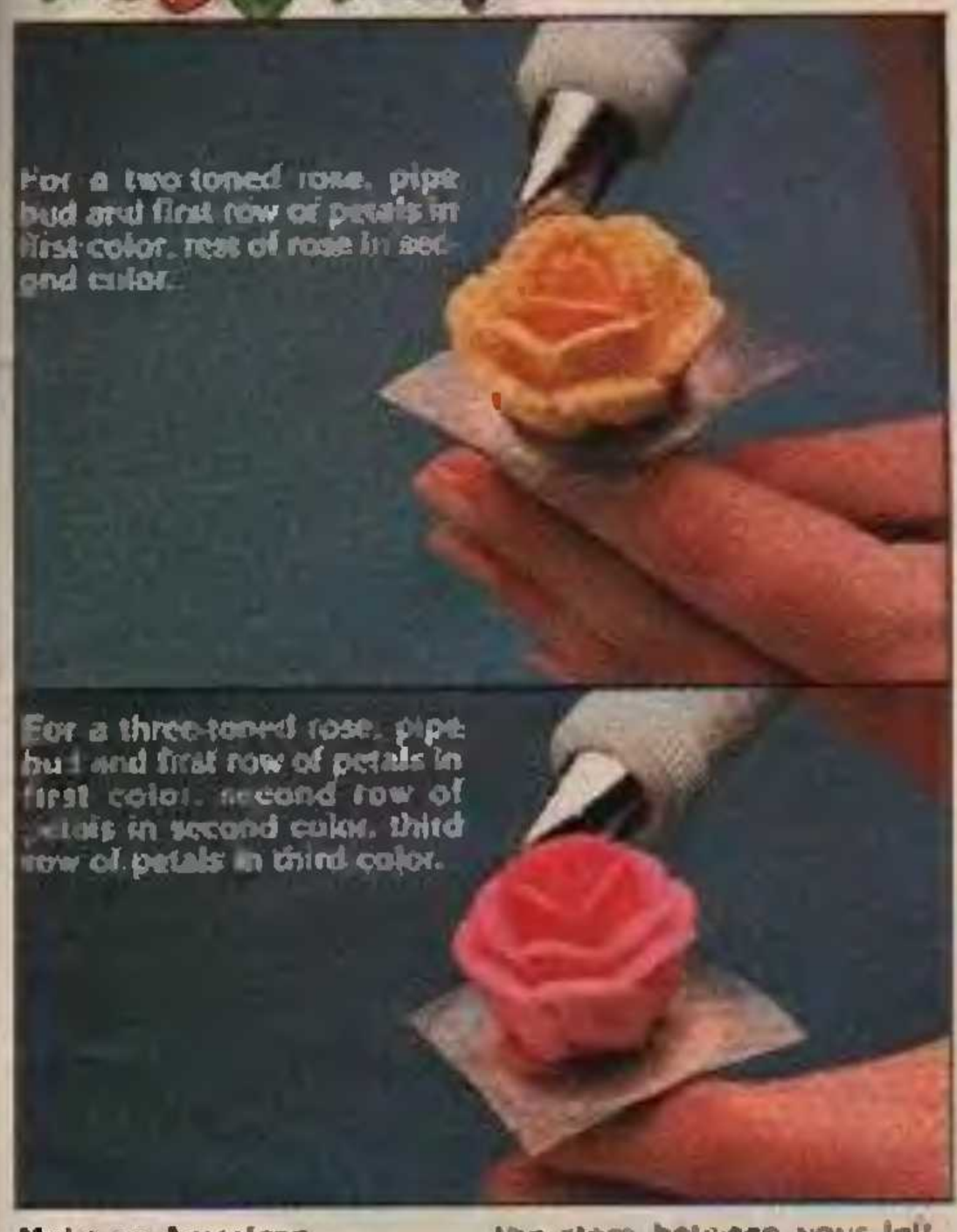
1. Pipe a row of tube 304 rosettes (see p. 96 for review on how to pipe rosettes).
2. Pipe tube 3 drop string around each rosette (see p. 98 for review of drop strings).

Planning Your Cake Decorations

In designing your cake, it's important to plan your decorations ahead of time.

1. First, pipe vines for flower spray and decide where you want the message to go on the cake top. Then, pipe message on cake top.
2. Next, add flowers to vines. Add different size flowers for a natural-looking spray. Trim with leaves.
3. A beginning decorator may use a toothpick to mark scallops for other design) around cake sides. Cover marks with piped designs.
4. Finally, edge cake base and top with piped borders. Be sure tube is at proper angle and you're using correct pressure control to assure uniform border designs.

FLOWER NAIL FLOWERS

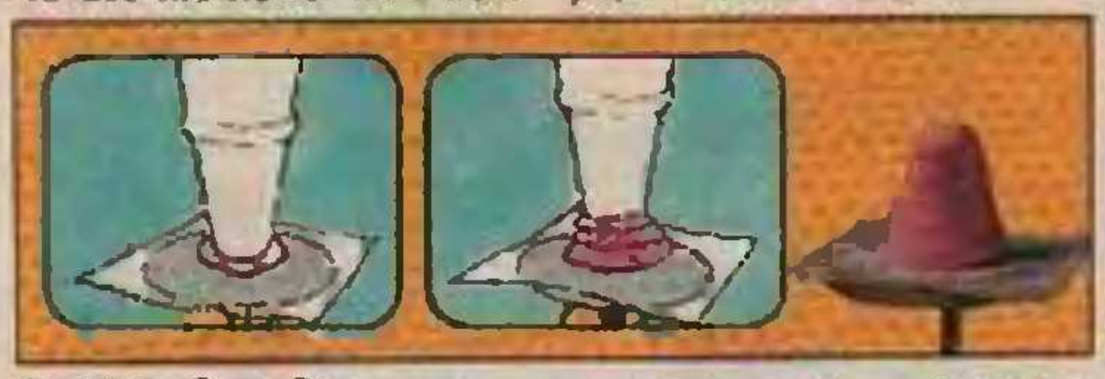


Make an American Beauty Rose

Roses are one of the most beautiful flowers of all, and the ones on top of a cake are just as special as those that come from the florist. When decorating, it's best to make all flower nail flowers in advance so they can be dried before positioning them on a cake. Flowers made with royal icing should dry overnight. Flowers made with buttercream icing should be frozen until hard (1 to 3 hours), and then removed from the freezer, a few at a time, and placed on a cake. To use the flower nail, hold the stem between your left thumb and forefinger and slowly turn it counterclockwise rotating the head. You will move the tube in various ways to form different flower petals. It's this rhythmic turning of the flower nail as you form a petal that's the key.

Practice Flower Nail Flowers

Use a slightly stiffened icing, preferably royal, for making flowers on a nail. Attach a 2" waxed paper square to the nailhead with a dot of icing. After you've made the flower, remove the waxed paper, flower and all.

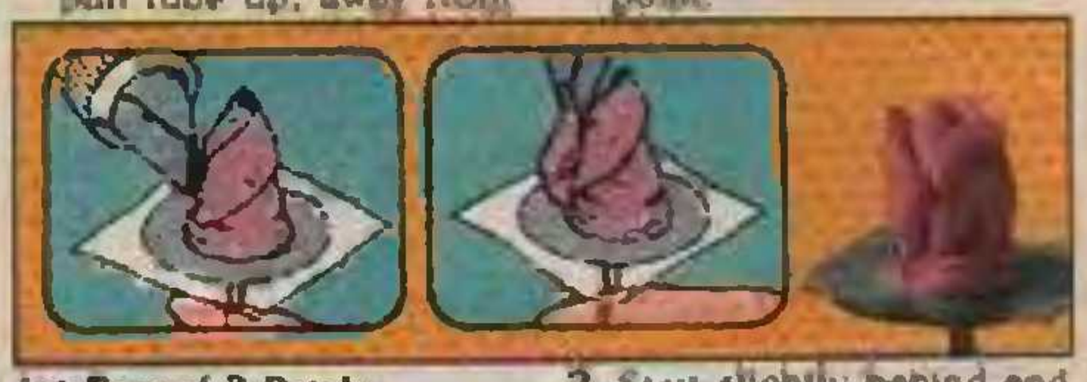


To Make Rose Base

1. Hold bag perpendicular to nail with tube 10 touching center of nailhead.
2. Squeeze with a heavy pressure, keeping tip of tube in icing until you've made a full, round base.
3. Ease pressure as you raise tube up and away from nailhead narrowing base to a dome head.

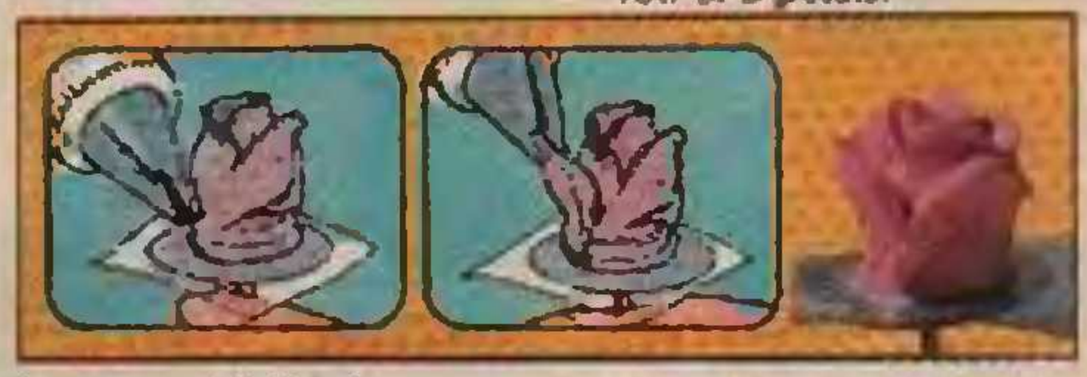
The Bud

1. Use tube 104. Hold bag at a 45° angle. Touch wide tube end just below top of dome with narrow tube end straight up.
2. As you start to squeeze, pull tube up, away from top of dome, stretching icing into a ribbon band.
3. Turn nail counterclockwise at the same time, and swing band of icing around dome, ending as you overlap bud's starting point.



1st Row of 3 Petals

1. Touch wide end of tube 104 to midpoint of bud base. Turn nail counterclockwise and move tube up and back down to midpoint of bud base forming 1st petal.
2. Start slightly behind end of 1st petal, squeeze out a 2nd petal same as first.
3. Start slightly behind end of 2nd petal and squeeze out a 3rd petal. End 3rd petal at starting point of 1st petal for a complete row of 3 petals.



2nd Row of 5 Petals

1. Touch wide end of tube 104 slightly below center of a petal in 1st row. Squeeze and turn nail counterclockwise, move tube up, then down.
2. Start slightly behind 1st petal and make 2nd petal. Position petals in 2nd row so they overlap spaces in 1st row.
3. Continue procedure until you've made five petals. End 5th petal on starting point of 1st petal.

3rd Row of 7 Petals

1. Touch wide end of tube 104 below center of petal in 2nd row. Squeeze, turn nail and move tube up, then down.
2. Start slightly behind end of 1st petal and make 2nd petal, overlapping spaces between petals in 2nd row. Continue procedure to make 7 petals.
3. Slip waxed paper square holding your finished rose off nail and make another. Keep practicing until each rose is right.

Apple Blossom

1. Use tube 101 or 101s and hold bag at a 45° angle to flower nail with wide end of tube touching center of nail, narrow end pointed out and 1/8" from surface.
2. Squeeze bag and turn nail as you move tube out 1/8" and back to center, relaxing pressure as you reach starting point. Repeat procedure to make four more petals.
3. Add tube 1 center dots.

Forget-Me-Not

1. Use tubes 101 or 101s and same procedure as for apple blossom, making petals slightly smaller. Dot center with tube 1.

Violet

1. Use tube 59s. Touch wide end of tube to center of nail, point narrow end out. Use same basic procedure as for apple blossom to form three 1/4" long petals and two shorter 1/8" inch petals.
2. Add tube 1 center dots.

Daffodil and Jonquil

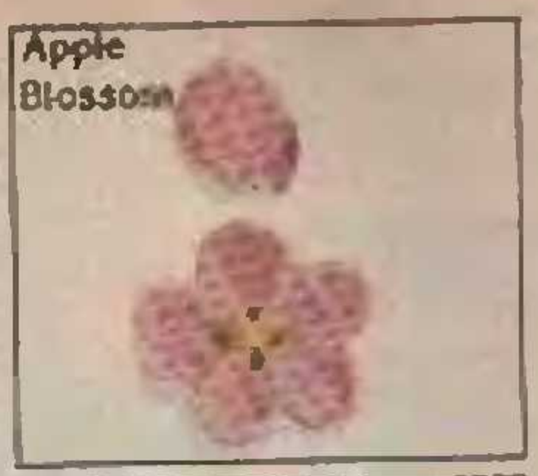
1. Use tube 104. Hold bag at a 45° angle to nail, with wide end of tube touching center of nail, narrow end of tube pointing out almost parallel to nail surface. Squeeze, and as you turn nail, move tube out about an 1/2" and back to center of nail to form petal. Repeat for 5 more petals.
2. Dip fingers in cornstarch, pinch petals into points.
3. Pipe layer-upon-layer tube 2 string coil top with zigzag for center.

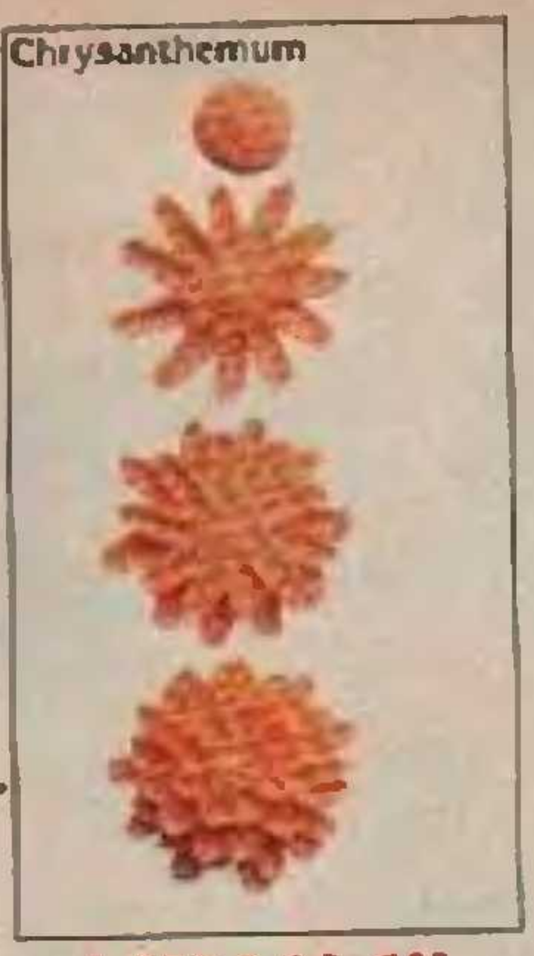
Narcissus

1. Use tube 102 and daffodil procedure to make six 3/4" long petals.
2. Add tube 1 coil center.

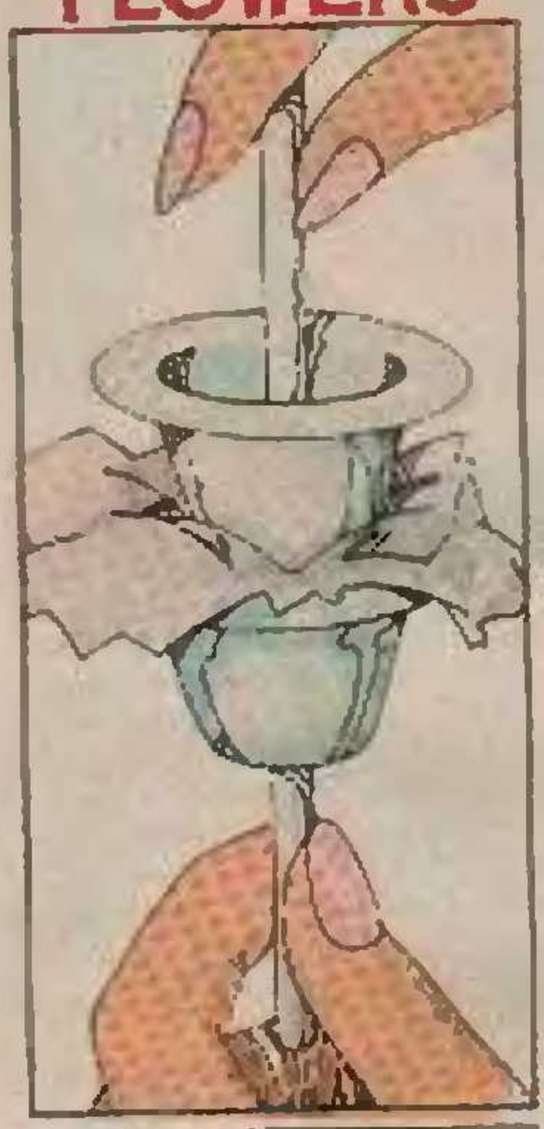
Pansy

1. Fit 2 decorating bags with tube 104. Fill one with yellow icing, the other with violet. Hold bag at 45° angle. With yellow icing, squeeze and move tube out to edge of nail, turning nail to make a wide petal. Return to nail center. Add 2 shorter curved petals atop the first 2.
2. With violet icing, squeeze out a petal the width of the first 2 petals using a back and forth hand motion for a ruffled look.





LILY NAIL FLOWERS



Daisy

1. Use tube 103. Make a dot in center of flower nail to serve as finishing point for petals. Hold bag at a 45° angle with tube almost parallel to nail, wide end at center, narrow end at outer edge. Squeeze, move tube to center dot of icing, stop pressure, pull away. Repeat for a total of twelve petals.
2. Add tube 4 yellow center dot, touch damp finger to edible glitter and press flower center to flatten.

Chrysanthemum

1. Use tube 79 and stiff icing for broken petal effect. Make mound of icing in center of nail with tube 6. Next, holding bag at a 45° angle to outer edge of icing mound, with half moon opening of tube up, squeeze out short 1/2" long petals.
2. Add a second row of shorter petals between those in first row. Continue adding row-upon-row of petals, each slightly shorter and more cupped than the previous row, until you finish with a stand up row of center petals.
3. Add cluster of tube 1 dots.

Lily Nail Flowers

To make flowers that are natural looking with bell-like shapes or high, upcurved petals, use a Wilton lily nail (page 153). Different size lily nails produce flowers that range from small to large. Always use royal icing when making lily nail flowers, since a softer icing will not hold its shape. To make lily nail flowers, place a foil square on bottom half of a 2-pc. lily nail and press in top half to form a foil cup. Use the cup to pipe one lily nail flower. When completed, lift out flower in foil cup to dry.

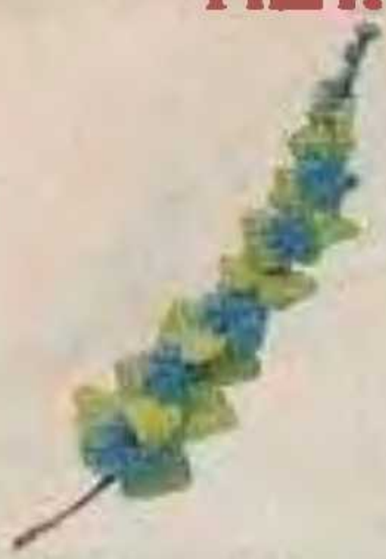
Easter Lily

1. Use 1-5/8" lily nail and leaf tube 68. Touch center well of nail with tube and squeeze, pulling petal up and over edge of cup. Decrease pressure as you reach tip, then stop it completely before you move away to draw tip to sharp point.
2. Pipe 2 more petals at right angles to the first 2.
3. Pipe 3 more petals in spaces between first 3.
4. Join petals with tube 14 star and push in cluster of artificial stamens.

NEW FLOWERS

Sweet William (p. 84)

1. Use tube 101 or 102, stiff royal icing and color or spatula stripe your parchment paper bag (see p. 92). Hold bag at 45° angle to flower nail with wide end of tube touching center of nail, narrow end pointed out.
2. Squeeze and turn nail as you move tube toward edge of nail jiggling out 5 ruffles to each petal; and moving tube back to center. Repeat procedure to make 4 more petals.



Holly Hocks (p. 37)
(tube 16)

The flower on the Holly Hock and Baby's Breath is made using the same basic technique.

1. Use very stiff consistency royal icing. Hold bag at 90° angle to surface with tube touching practice surface.
2. Turn your hand as far left as possible. Squeeze out icing as you turn your hand to the right, then back to the left.

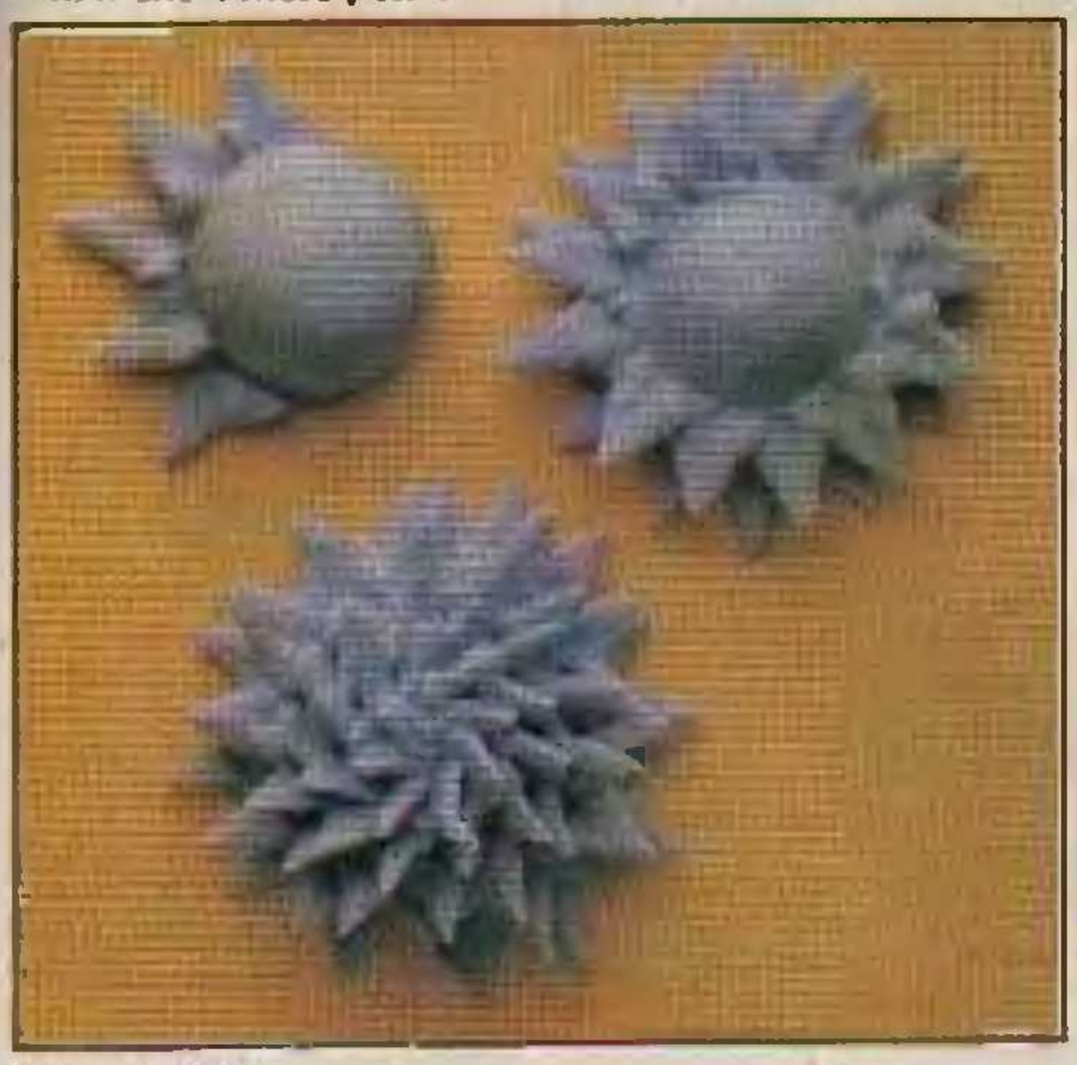
Baby's Breath (p. 32)
(tube 13)

3. When dry, attach to florist wire, tape together (with tube 65 leaves for holly hocks) to form bouquets.

There's a garden of flower varieties you can make by attaching many tiny blossoms to wire. Holly hocks, baby's breath, lilacs, phlox, hyacinth and geraniums are all cluster flowers. See the Wilton Way of Cake Decorating Vol. 1, p. 144 for a collection of beautiful cluster flowers with instructions.

Pop Flower (p. 37)

1. Use very stiff consistency icing and tube 15 (5-petal) or 16 (6-petal). Hold bag at 90° angle to practice surface with tube touching surface. Don't lift tube until flower is complete.
2. Squeeze, using heavy pressure until icing climbs up tube, fans out and forms petals. Stop, twist tube clockwise and gently lift tube away. Pipe tube 2 stamen to flower.



Aster (p. 84)

1. Use tube 75. Make mound of icing in center of flower nail with tube 7. Next, holding bag at 45° angle, pipe a row of sharp, short petals around icing mound.
2. Add a second row of shorter petals between those in first row. Continue adding row upon row of petals, each slightly shorter than the previous row.
3. Finish with a stand-up row of center petals. Let dry and brush petal tips with deeper tint of the same icing color.

There are many multi-petal flowers you can easily make in icing just as pretty as the aster. The same method is used for making carnations, the bachelor button, marigolds and the dahlia. The Wilton Way of Cake Decorating Vol. 1 shows you how to do it on pages 117-118.

Petunia (p. 79)

1. Use 1½" lily nail and tube 102. With wide end of tube down, narrow end up, touch tube to center well of nail. Squeeze, move up to outer edge as you turn nail, moving hand in a back and forth motion for a ruffled petal effect.
2. Go back to starting point and pipe 4 more petals to complete petunia.
3. Join petals with tube 14 star and push in cluster of artificial stamens.
4. When you have made the number of petunias desired, let dry and attach to florist wire. Tape with leaves on wire to form sprays.

Blossoming Hearts (p. 89)

1. Use tube 15 and royal icing to pipe heart outlines. Dry on flower formers.
2. Cover heart outline with tube 225 drop flowers.
3. Trim flowers with tube 352s leaves.

Use your blossoming heart decorations on Valentine's Day and Mother's Day cakes. Or put on individual party cupcakes for a fancy effect at showers, luncheons.

ASSEMBLY TECHNIQUES

To Assemble A Tier Cake

The tier cake, like any other architectural structure, needs a strong foundation on which to stand. Therefore, a sturdy network of wooden dowel rods, plastic pillars and separators give the tier cake its necessary foundation and framework on which to build.

The classic tier cake assembly shown here can be adapted for any multi-layer cake, be it two, four or more tiers. Wedding cake tiers are usually two layers deep, with the base tier deeper than those above.

1. Ice all tiers before assembly. Place bottom tier on sturdy base plate or Tuk-N-Ruffle-trimmed board 4" larger than the tier's diameter. On center top of this tier, press a cake circle 2" smaller than the tier to be placed above it to imprint an outline. Remove cake circle and position seven dowel rods within circular outline. Push each rod all the way into cake so it touches base, lift up, cut off entire exposed portion (using icing mark as guideline) and push back into cake even with top.

2. With dowel rods in position, replace cardboard cake circle and set next tier in place. Repeat procedure using 5 dowel rods for this second tier. To keep these two tiers stable, sharpen one end of another dowel rod and push through top tier to cardboard, hit sharply with tack hammer to drive dowel through cardboard to bottom of cake. Clip level.

3. With pillars and separator plate pegs in position, insert separator plate,* 2" smaller in diameter than second tier, into tier top.

4. Place top tier, w... resting on separ... 2" larger than cake ... on pillars. Rem... tier when transport...

Note: Use same ... dure for cakes with ... than three tiers. ... remove tiers separ... pillars and plates ... transporting cake.

*Use same size top ... bottom separator ... with each set of pil...

To Transfer A Pattern To A Cake

(see '80 Pattern ... p. 120)

1. Tape pattern to ti... face.
2. Tape waxed paper ... pattern, smoothing ... wrinkles.
3. Pencil-trace pattern ... waxed paper.
4. Ice cake and let dry.
5. Attach waxed paper ... tern to cake with ... toothpicks.
6. With another sharp toothpick or straight pin, punch through waxed paper to transfer dotted outline of pattern to cake.
7. Remove waxed paper and cover outline with icing string or design.

To Put Flowers on Wire Stems

1. On ½"-¾" waxed paper square, pipe a small green icing mound with tube 6.
2. Insert florist wire 4" to 6" long (depending on size of flower) into mound and brush smooth with a damp art brush to blend mound and wire together.
3. Turn over and push bare end of wire into a styrofoam block. Dry, remove waxed paper.
4. With tube 6, pipe icing dot on mound at top of wire.
5. Press a dried icing flower on mound, so that mound becomes base of flower. Push end of wire into styrofoam block to dry.

To Make Flower and Leaf Bouquets

1. For flower and leaf on a single stem, hold stemmed flower in hand, and attach ½" wide green self-sealing florist tape just below flower base, winding around stem once. Place stemmed leaf next to flower, positioning it slightly lower and wind tape around both stems to join.
2. Make several flower-and-leaf sets in different lengths, then arrange as a bouquet and tie together with ribbon.

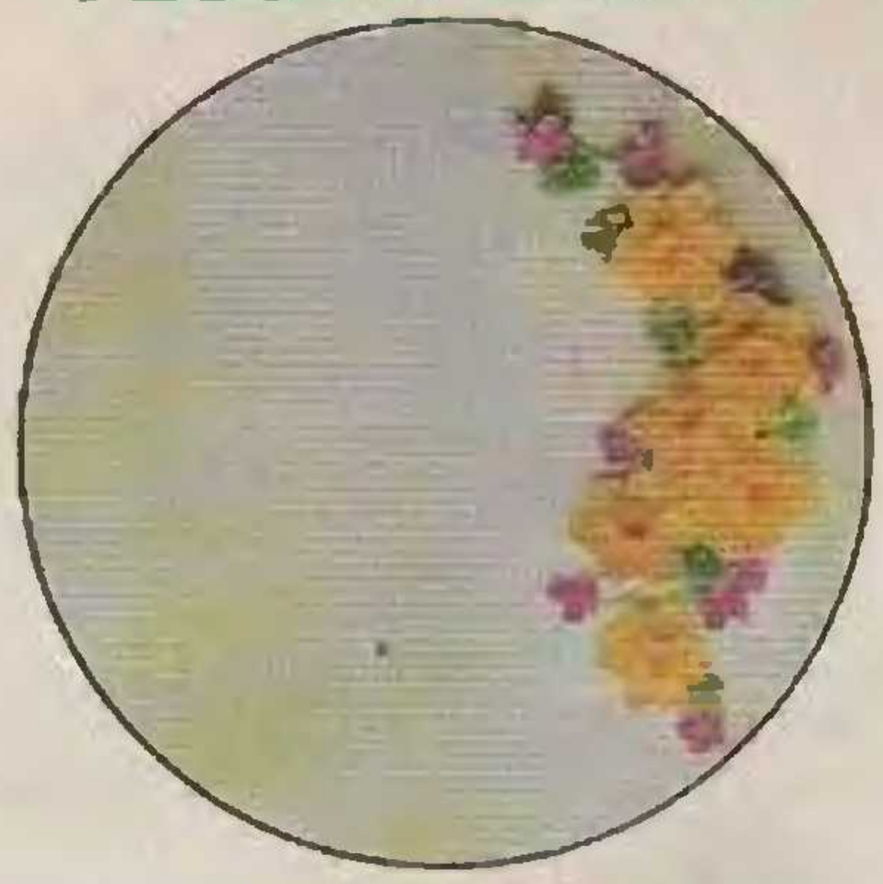
To Put Leaves on Wire Stems

1. On waxed paper square, pipe a small green icing dot with tube 6. This will hold the wire steady.
2. Push a 5" or more length of wire into dot while icing is still wet. (Stemmed leaves in various lengths give flowers a natural look.)
3. Pipe a large tube 67 leaf directly over wire end so wire becomes leaf's center vein. Let dry, remove waxed paper.

To Curve Petals, Leaves and Trims

Give all your icing flower petals and leaves a graceful, natural look by drying them on Wilton Flower Formers (page 146). Place freshly piped flower, leaf or icing trim, still on waxed paper, on the outside surface to curve down, or on the inside surface to curve up.

FLOWER SPRAYS



Flower Sprays

Sprays of flowers are the most popular and eye-appealing decorations to grace the top of a cake. They offer an endless variety of attractive arrangements; and whether used with fancy script or as a complement to a special ornament, floral sprays enhance any cake they top.

In order to arrange your floral sprays so they look their best, there are basic principles you should apply at both the planning and decorating stages. First, you must decide what basic design you want: your floral spray to be: triangular, or "S" curved. A flower spray can be just about any shape you want it to be, as long as the shape is compatible to the cake. For example, a corner triangle spray would look better on a sheet cake than a round spray. Besides the basic shape of the spray, the size must also be in proportion to the size of the cake, otherwise the arrangement can overtake or underplay the cake top, rather than enhance it.

After you've selected the basic spray design, you have to lay out a floor plan of branches and stems which make the foundation of the arrangement. You may want to trace the branches and stems on the cake top with a toothpick first, and then go over the outlines with icing. Later, when you've made several different flower spray arrangements, you can simply lay out your stem pattern with a tube. As you place each stem and branch in position, think of an imaginary outline of the basic spray shape. Determine the focal point or center of interest and use this as a source to draw out your main branches and stems. Try to distribute the branches and stems equally on either side of an imaginary center line. This will serve to keep your spray in balance. With stems and branches in place, you're ready to start adding the flowers. Start by trimming the ends of the stems with smaller more delicate blossoms and graduate to larger flowers as you fill in the branches and focal point. Keep in mind, that if you're using more than one color flower, or different shades of the same color, mix them equally to maintain balance. When flowers are all in place, add leaves, a bow, and your spray is complete.

Two Pretty Sprays

An interesting spray for a round cake is the "S" curve (shown above). Here, a lovely spray of jonquils and violets make a beautiful cake top design.

A triangular spray (also shown above) in the center of a sheet cake makes an attractive cake top arrangement. Yellow roses, rosebuds, and blue forget-me-nots are combined to make an eye-appealing floral decoration.

To Create A Spray

1. Decide what shape you want and determine the focal point. Draw out the stems and branches; distribute them equally to maintain balance. Avoid crossed stems. Remember to keep the basic shape of the spray in mind at all times. Or draw basic design first with a toothpick then trace with icing.
2. Mound icing over focal point. Now you are ready to begin adding the flowers. Start by trimming the ends of the stems with smaller, more delicate blossoms. As you do this, keep in mind that if you are using more than one color flower, or different shades of the same color, mix equally to maintain balance.
3. Graduate to larger flowers as you work in toward the main branches. Cover focal point with largest, most open flowers to complete the heart of your beautiful arrangement. You will achieve the best color balance if you keep these center-of-attention flowers in the deepest, richest tones of the spray.
4. When all the flowers are in place, it's time to add your leaves. Distribute them equally to maintain the spray's balance and to give a natural feeling. Now, with a pretty contrasting color icing, add a graceful bow and your lovely flower spray is complete.

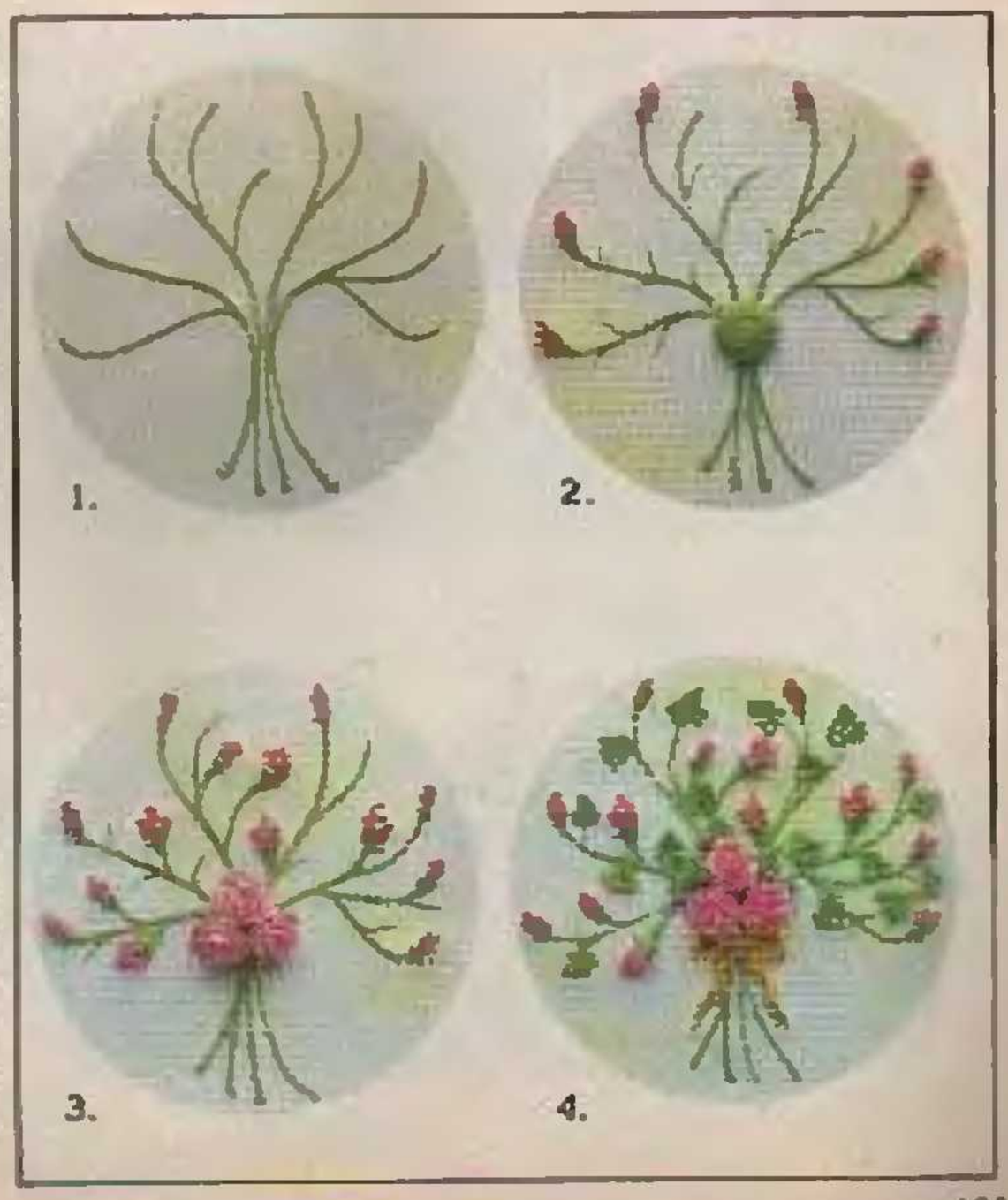


FIGURE PIPING

Figure Piping

To pipe dimensional figures in icing, use boiled or royal icing. There are 2 basic figure piping techniques: fill-in and pressure formation. With fill-in, you draw an outline and fill it in with icing; the figures lie flat on or against the cake. You will not always have to outline first, if the figure piping is small or simply an added feature to the cake.

With pressure formation you vary the pressure on the decorating bag to build 3-dimensional figures. Icing consistency, pressure control and practice are the most important things to remember in figure piping. Don't be afraid to experiment with different tubes and angles.

NOTE: You may use stiffened buttercream icing when piping small or simple decorations. But remember, buttercream piped figures are not as durable as figures piped with royal or boiled icing. In hot, humid weather particularly, buttercream icing will not hold up as well as boiled or royal icing.

Fill-in Method

To make figure piped man (p. 14), use tubes 3, 6, 10, 124.

1. Use tube 2 to draw a stick figure in climbing position.
2. Use tube 10 and heavy pressure to squeeze out body. Make sure tube is inserted before you begin.
3. Add tube 10 head, arms, hands, legs and feet by inserting tube into body base and squeezing while moving tube out. Use stick figure as a guide.
4. Add tube 6 hat, breeches, tube 2 pull-out hair. Pipe tube 124 ruffle cloak. Add tube 2 thumbs and zigzag cuffs.

For more fill-in figure piped decorations see pages 5, 6, 7, 10, 12, 18, 28, 30 and 53 of this yearbook. You will find figure piped facial features, details and special decorations other than full figures. See pages 8, 38, 43 and 48 for other unique figure piped decorations using fill-in method. Design figures of your own!

To Make Hearts (p. 38, 56)

1. Use a round tube. Using heavy pressure, squeeze out a bead. Ease pressure as you taper bead tail to a point.
2. Do the same technique for the other half. Smooth middle seam with a dampened art brush.

To Make Wheat (p. 43)

1. Use round tube and medium pressure to pipe wheat shaft.
2. Add wheat kernels to top of wheat shaft.

Pressure Formation

With this special figure piping technique you can form countless upright icing figures like animals and clowns to baby booties and flying saucers! Using varying degrees of pressure on the decorating bag and different size round tubes you can make figures that range from small to large. With practice your piped figures will be amazingly natural looking. Experiment using the Wilton method of pressure formation figure piping to invent imaginative figures of your own. To make a horse (p. 17), use tubes 3 and 12.

To Make Horse

1. Use tube 12 and heavy pressure to squeeze out horse's body, neck, head.

2. Add tube 12, legs and tail by tucking tube into body base and squeezing while moving tube out. Remember to ease pressure to form tapered legs and tail.

3. Use tube 3 and medium pressure to pipe ankles, hooves, bridle, mane and facial features. Remember to ease pressure to form ankles and hooves. Smooth ankles with dampened art brush.

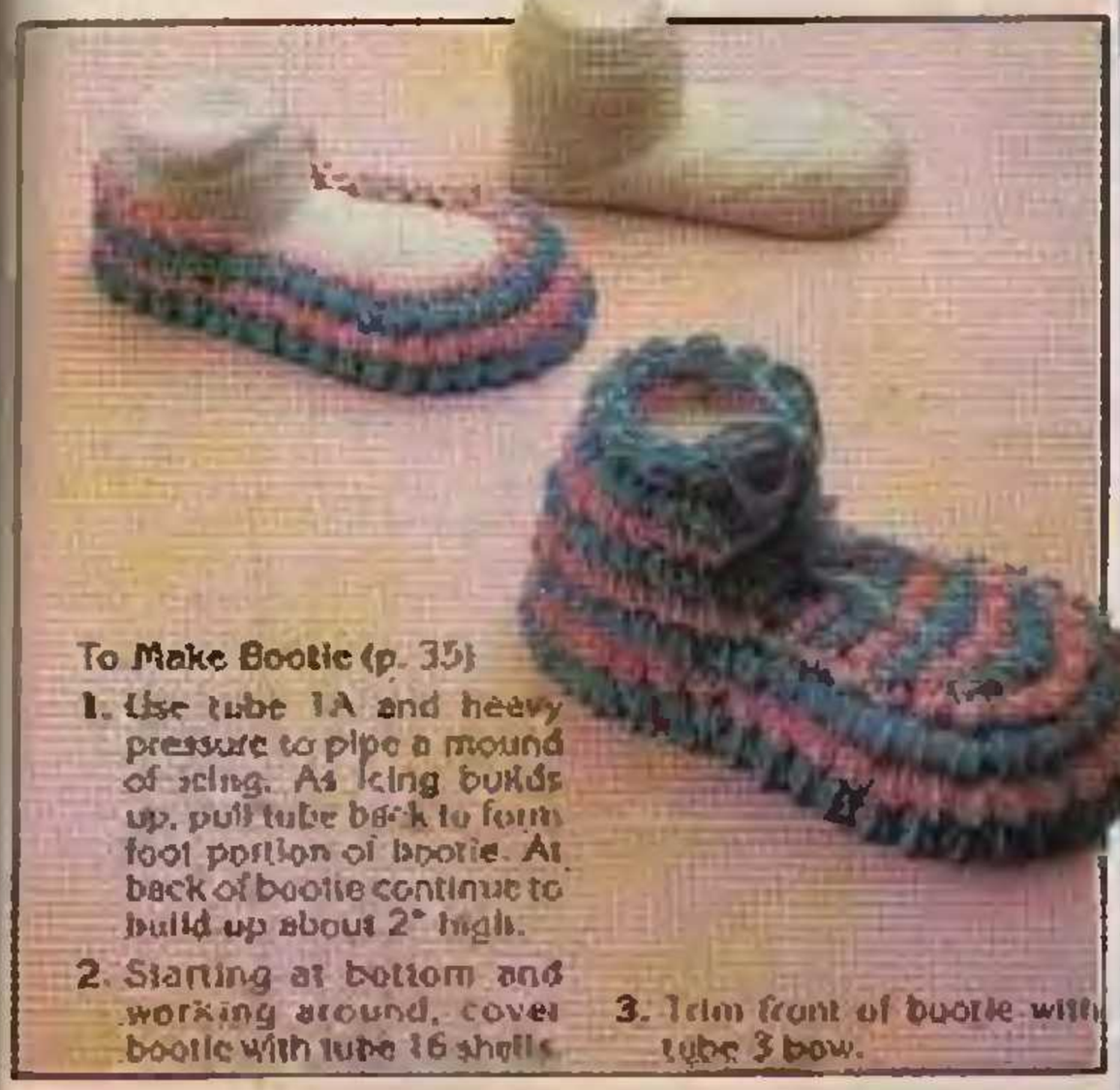
For more pressure formation piped decorations see pages 10, 19 and 35. (See Wilton Way of Cake Decorating, Vol. I for more figure piping ideas.) Using this fundamental technique, you can create your own piped figures, animals and much more.

To Make Flying Saucers (p. 10)

1. Use tube 1A and heavy pressure to squeeze out a small mound of icing. Continue squeezing and move tube in a clockwise circular motion. When saucer is desired size, stop pressure and pull tube away. Smooth with an art brush or spatula.
2. Use tube 1A to add a small mound of icing to center of saucer. Smooth with art brush.
3. Trim saucer with random tube 16 stars.
4. Make tube 2 antennae (see page 190) and position on saucer.

To Make Martians (p. 10)

1. Use tube 12 and heavy pressure to pipe a mound of icing. Let it build up to about 1½" - 2" high. Smooth top with art brush.
2. Add tube 2 dot eyes and string mouth.
3. Insert tube into base and pipe tube 4 arms, legs and feet.



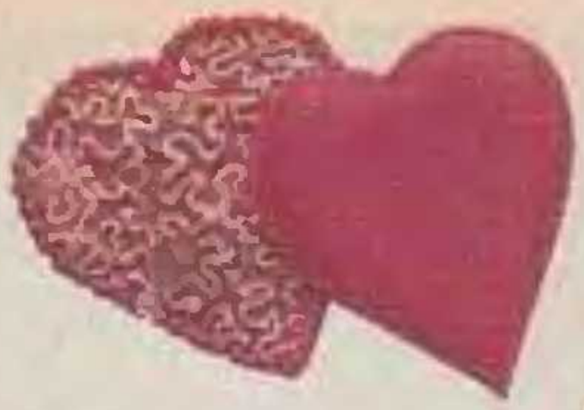
To Make Bootie (p. 35)

1. Use tube 1A and heavy pressure to pipe a mound of icing. As icing builds up, pull tube back to form foot portion of bootie. At back of bootie continue to build up about 2" high.
2. Starting at bottom and working around, cover bootie with tube 16 shells.
3. Trim front of bootie with tube 3 bow.

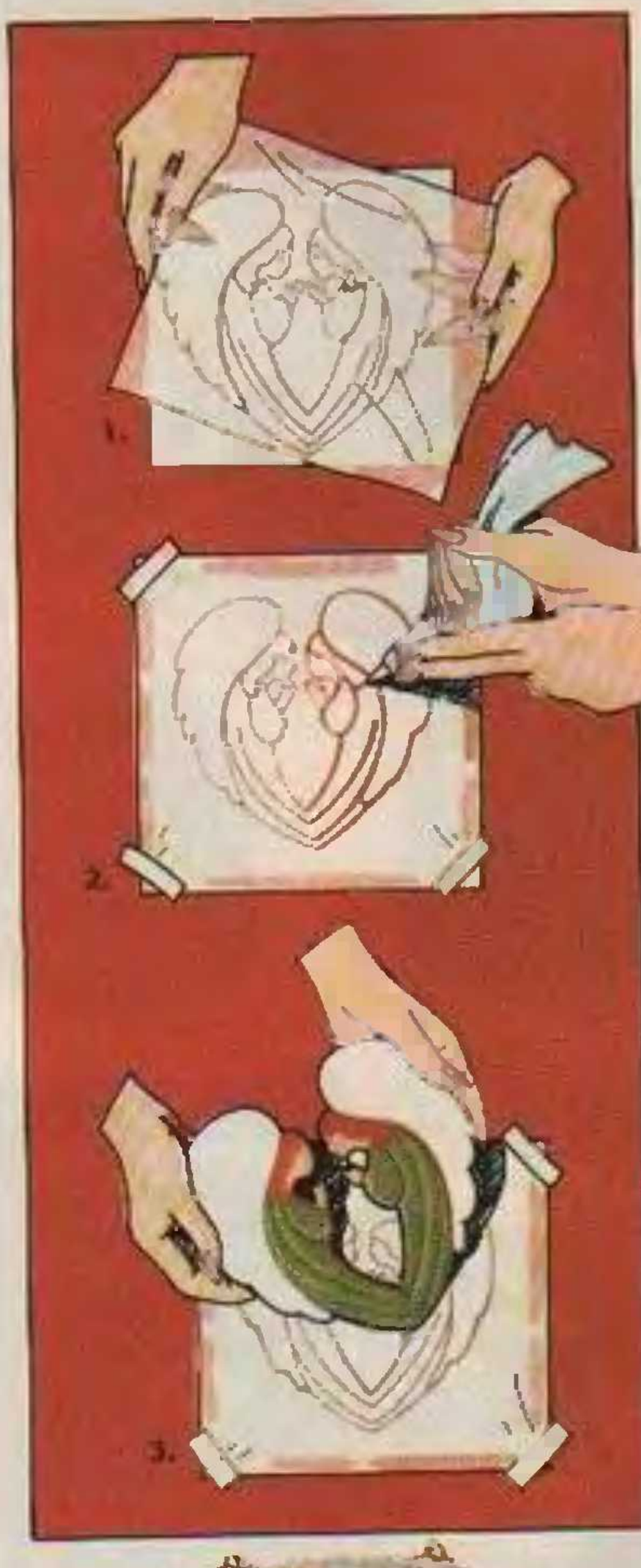
Piping Gel

Piping gel is a clear, transparent gel used for colorful highlights and shimmering accents in cake decorating. It can be used to: write or print messages on frosted cakes and cupcakes, to highlight borders and leaves by color striping the decorating bag. It can also be used to paint scenes on cake tops, to glaze yeast goods, to glaze fresh fruit for cake top decorations, or as a crumb coat before covering a cake with rolled fondant.

Piping gel can be tinted to any desired color with Wilton Paste Food Colors. To apply, use an art brush or a parchment paper cone and tube. To thin piping gel use corn syrup. Use piping gel for a wet, shiny look on a shower cake; a stained glass effect on an Easter cake; clown pupils bubbles on a party cake, or to add a dramatic look to any decorated cake.



COLOR FLOW & CORNELLI



Color Flow

Color Flow is a special kind of icing that's made for outlining and filling in designs like those in the '80 Pattern Book (page 127) or designs you've seen elsewhere that could add a special, original touch to your decorating.

NOTE: Color Flow icing takes a long time to dry, so plan to do your Color Flow work at least 2-3 days before decorating day. Always use parchment bags when working with Color Flow.

1. Cover pattern with waxed paper, smooth out all wrinkles, tape securely. Mix the following ingredients:

Color Flow Icing Recipe

- ¼ cup + 1 teaspoon water
- 1 lb. confectioners' sugar (4 cups)
- 2 Tablespoons Wilton Color Flow Icing Mix

In an electric mixer, blend all ingredients on low speed for 5 minutes. Color Flow icing "crusts" quickly, so keep covered with a damp cloth while using. Stir in desired paste food colors.

2. To outline design, use tube 2 or 3 and full strength icing. You can use different colors for the different areas or the same color for all areas. When outlines are complete, let dry thoroughly (1 to 2 hours), if fill-in color is different. When filling in with the same color as outline, dry just a few minutes or until icing crusts.

3. To fill in outline design, first soften icing. Place a portion in a container and add 2 or 3 drops of water for each ¼ cup of icing, stirring in slowly by hand. (Never beat or you'll whip in air bubbles.) To be sure icing flows properly, spoon out a small amount of icing and let it drop back into the container. When it takes a full count of 10 for the icing to sink back into the mixture and disappear completely, icing is ready. Do not use a tube. Just cut a tiny hole in the tip of the parchment bag. Start just inside the outline and squeeze out icing gently. Correctly softened icing will flow up to outline almost by itself (help it with a small art brush if necessary). Fill in immediately to prevent crusting. Pop any bubbles with a pin while icing is wet.

4. Let design dry thoroughly for at least 48 hours. Or dry more quickly with a heat lamp 2 feet away for 2 hours, then dry without lamp for 12 hours. (This will also give design a high shine.) When dry, peel off waxed paper. Dot back of design with icing and carefully position on cake. Lift design off before slicing.

Curved Color Flow Designs

If you will be attaching the finished design to a curved cake side or the top of a book cake, tape the pattern and waxed paper onto the curved surface of pan or cake side formers. Follow step-by-step procedure.

Stand-Up Designs

Follow procedure through step 4. Turn completely dry design over and outline on back. Then lay wooden sticks or toothpicks on back, half extending below design. Fill in over stick. When icing dries, stick will be attached.

Cornelli Lace

This delicate lace is very simple to do and adds a beautiful touch to your decorated cakes. Do it freehand, using tube 1 and thinned icing. Start by piping a meandering line of icing string. Move tube up, around and down to produce a lacy effect. The most important thing to remember is to make certain that lines never touch or cross. After you've completed your cornelli lace, let it dry before adding other icing items.

MOLDING & MODELING

Gum Paste

Gum Paste is a pliable mixture that can be used to make flowers, fancy favors and molds. Once made, you can use them over.

Now Wilton has made the art of gum paste possible for everyone with a simplified recipe, new techniques and special molds, cutters and other tools. (see p. 144)

Recipe

- 1 Tablespoon Gum-Tex™
- 1 heaping teaspoon Wilton Glucose
- 3 Tablespoons warm water
- 1 Tablespoon lemon juice*
- 1 pound confectioners' sugar (or more)

Mix gum with glucose until it is absorbed. Add warm water and lemon juice and when thoroughly mixed, add ½ pound of confectioners' sugar in small amounts as you knead mixture on a table top. When mixture is pliable and can be shaped without sticking to your fingers, you've added enough sugar and the gum paste is of working consistency. Place unused portion in plastic bag to prevent drying.

*Lemon juice shrinks gum paste. If using gum paste mold, use water instead of lemon juice.

To Store

Gum Paste can be stored for several months in a plastic bag inside a covered container. It handles best when it is several days old. When you are ready to use it again, rework it with your hands.

To Handle

Dust counter or work surface with cornstarch. To roll out, take a small piece, work it with your hands and place it on the cornstarch covered area. Dust your hands, rolling pin with cornstarch and roll out gum paste to thickness desired. Roll out one piece at a time and cover everything but the piece you're working on to avoid drying.

To Color

First, be sure to add all the confectioners' sugar needed to make your paste just the consistency you want, because sugar added after coloring will lighten the gum paste. If you plan to use liquid color, add a little more confectioners' sugar to compensate for the extra liquid. Then add small amounts of liquid or paste food color (see p. 145) with a toothpick. Knead in color until tint is evenly spread. For a deeper shade, add color a little at a time, and rework gum paste until you reach shade you want. Remember, it is easier to make a shade darker than to lighten it. Color enough because gum paste colors are hard to match.

Marzipan

Marzipan is a rich, almond paste confection that can be mixed in minutes and modeled into miniature fruits, vegetables and other shapes.

Recipe

- 1 cup almond paste
- 2 unbeaten egg whites
- 3 cups confectioners' sugar
- ½ teaspoon vanilla or rum flavor

In bowl, knead almond paste. Add egg whites, mix well. Continue kneading as you add sugar, 1 cup at a time, flavoring, until marzipan feels like heavy pie dough.

To Store

Marzipan will keep for months when stored in a plastic bag inside a covered container in the refrigerator. After storing, let stand at room temperature until soft enough to work. If still stiff, soften with a drop or two of warmed corn syrup.

To Color

Add food color, a drop at a time, and knead until the right shade is achieved. For dark chocolate color and flavor, work in powdered cocoa until it's as dark as you wish. For a deep golden color and coffee flavor, use powdered instant coffee. If these make marzipan dough too stiff, soften with egg white or a few drops of corn syrup. To paint on colors, dilute food colors with white brandy such as kirsch, until you reach the desired shade.

To Model Fruit

When you are making a variety of fruit, it is best to divide the marzipan dough evenly to keep all pieces in proportion. To do this, dust table with powdered sugar, roll mixture into 12" X 7/8" stick. Cut and model all similar pieces at once. For example, cut 1" pieces for apples, larger ones for pumpkins, smaller ones for strawberries. Roll into ball shapes, then model between heels of hands or roll with fingertips. Form pear shape for strawberries, tapered cylinders for bananas and carrots. Make small holes with an orange stick or toothpick, grooves with a sharp knife. Blush or add natural markings with food color on a damp cloth. Glaze by brushing with thinned, heated corn syrup. Add texture by rolling oranges and lemons over grater, add clove stems. Roll strawberries in red-tinted granulated sugar, add marzipan leaves (see p. 145) for stems.

Sugar Molds

It's easy to shape sparkling cake trims, ornaments, party favors and panoramic eggs with Wilton Sugar Molds. Great EggSpectations Sugar Egg Kit (see p. 158) and the sugar mold recipe. Add color before molding shape, paint with thinned royal or color flow icing after molding. Add royal icing trims, dazzle with edible glitter.

Regular Recipe

- 2 cups granulated sugar
- 4 teaspoons water

Mix by hand, kneading for about 1 minute until sugar is moistened and feels and packs like wet sand. Keep covered with damp cloth. For a sparkly effect, add ¼ tsp. of gum arabic to mixture.

Extra-Strength Recipe

- 5 cups granulated sugar
- 1 lightly stirred egg white

Mix like regular recipe.

Fine Detail Recipe

- 2 cups superfine granulated sugar
- 3½ teaspoons water

Mix like regular recipe.

Tinted Sugar

Substitute part food color for water or egg white. Mix like regular recipe.

To Make Sugar Molds

1. Make sugar recipe.

2. Pack sugar mixture into mold as firmly as possible. To make multi-color mold start with features and press the desired tinted sugars into mold. When making more than 4 of the same mold, dust mold with cornstarch to prevent sticking.

3. Scrape off excess mixture with spatula so top is level with top edge of mold.

4. Unmold at once. Place cardboard over mold top, turn upside down, lift mold off sugar shape. Let dry 5 hours or place in 200° oven for 5 to 10 minutes.

5. Decorate with thinned royal icing, drop flowers or other colorful trims.

SPECIAL EFFECTS

Bees with Sugar Wings (p. 34)

1. Make sugar hearts with Wilton heart molds. While still damp, split hearts in two with a knife.
2. Pipe tube 8 bee's body, relaxing pressure and drawing end to a point. Add tube 8 head.
3. Push half hearts into body for wings. Add tube 2 string trims, antennas and eyes.

Kitten Whiskers (p. 13)

1. Insert 2" piece of uncooked spaghetti into decorating bag fitted with tube 3 and royal icing.
2. Squeeze and pull spaghetti out of tube coating it with icing. Stick into styrofoam block to dry.

NOTE: If using stiffened buttercream icing, push coated spaghetti directly into cake.

This same technique is used for antennas on saucers (p. 10), tractor controls and exhaust pipe (p. 7), cart rods (p. 17), teepee sticks (p. 18), and contact poles (p. 23).

Icing Trees (p. 2)

1. Wrap waxed paper around tree former. To secure, tuck waxed paper under wide opening of former.
2. Using royal icing, pipe tube 74 string around base of former. Thin icing. Starting at bottom, pipe a row of tube 74 leaves around base.
3. Turn former like a flower nail and pipe overlapping rows of leaves to the top of the former. Let dry. Carefully remove waxed paper from former. Tree formers have many other uses. Pipe icing haystacks and pine cones on them (see the *1977 Wilton Yearbook*, p. 114). They also make great stands for holding gum paste flowers like the petunia and orchid while they are drying (see *The Wilton Way of Making Gum Paste Flowers*).

Cattails (p. 29)

1. Using same technique as for kitten whiskers, coat 4" piece of uncooked spaghetti with tube 4 and royal icing. Stick into styrofoam block to dry.
2. Pipe tube 6 cattail to top portion of coated spaghetti. Let dry.
3. Push cattail into cake and trim with tube 352 leaves. Use cattails to trim a Father's Day cake or any outdoorsman's cake. It adds a woodsy touch to the cake.

Outline and Fill-in Technique

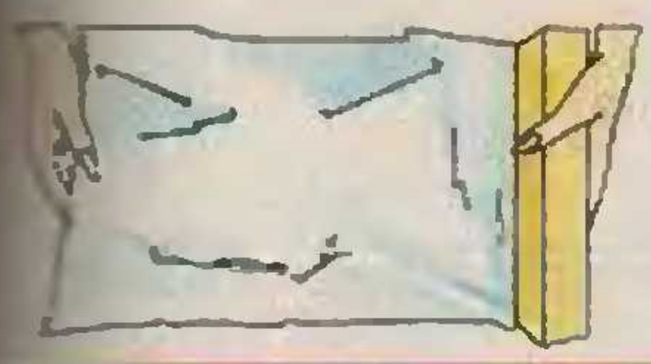
1. Draw several oval shapes on the back of a cookie sheet with a pencil. Use tube 3 to outline pencil marks.
2. Thin ¼ cup of buttercream icing with light corn syrup. Use tube 3 and thinned icing to fill in outlines. Gently squeeze out side-by-side lines of icing to fill in entire outlined area.
3. While icing is still moist, smooth with a dampened art brush.

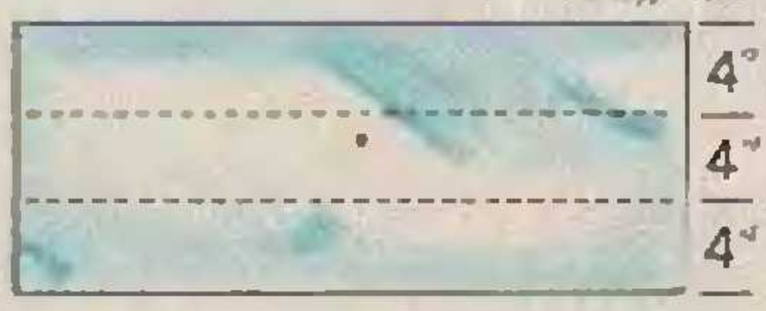
RECIPES

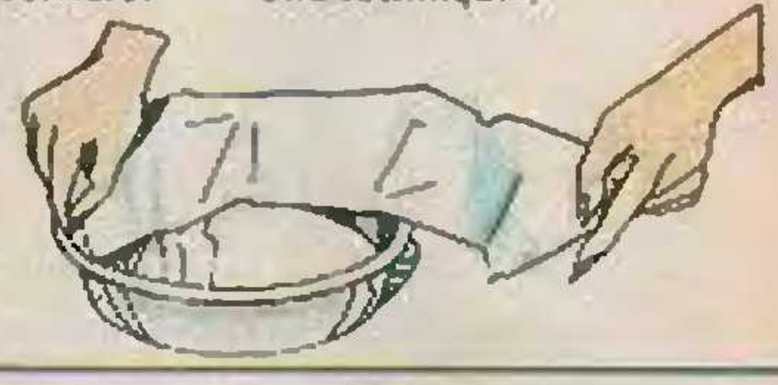
To Make 4" High Cake

A heavy cake like a fruit or pound cake is recommended with rolled fondant. It's best to make a one-layer cake 3" or high with no side seams. Then the fondant will cover the cake sides smoothly.

1. Cut a strip of heavy aluminum foil an inch longer than the circumference of the pan and 12" wide.
2. Fold foil over three times to make a strip 4" wide times the circumference of the pan plus an inch.
3. Grease the pan and the inside portion of the foil strip.
4. Fit the foil strip on the inside edge of the pan. The grease will hold the strip in place. The foil should extend about 2" above the edge of the pan. Cut parchment or waxed paper to fit the bottom of pan. Pour in batter and bake. When done, cool completely. If covering cake with fondant, round edges by trimming the corners. This is to prevent the fondant from cracking. The smoother the cake is, the better the fondant will form. When making a rolled fondant tier cake, use at least 4 more dowel rods for extra support. (See *The Wilton Way of Cake Decorating Vol. 1*, p. 42-43 for multi-purpose fondant recipe and technique.)







Applesauce Fruitcake

A great tasting cake that makes about 7 cups of cake batter.

- 3 cups all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- ½ teaspoon ground cloves
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 1 pound candied cherries
- ½ pound mixed candied fruit
- ½ pound candied pineapple
- ½ cup dates
- 1 cup raisins
- 1½ cups pecans
- 1½ cups walnuts
- ½ cup butter
- 1 cup sugar
- 2 eggs
- ½ cup grape juice
- 1½ cups applesauce

Sift and mix flour, baking soda, baking powder, spices and salt. Cut up fruit and coarsely chop nuts. Mix fruit and nuts. Cream butter and sugar. Add eggs and beat well. Alternately add dry ingredients and grape juice to creamed mixture beating well after each addition. Mix in fruit, nuts and applesauce. Pour into well greased pan. Bake at 275°F. about 2¾ hours. Let sit about 10 minutes in pan. Remove cake and cool thoroughly. Makes one 4" high X 10" round cake.

Cake may be kept 2 months or longer when tightly wrapped or frozen. If covering cake with fondant, first cover with piping gel, apricot glaze or buttercream icing and then fondant.

Pistachio Marble Cake

This cake bakes well in the Long Loaf Pan (p. 181). To make a 4" high cake you will need 9 cups of batter. Angel food and sponge cake also bake up nicely in the Long Loaf Pan. This recipe makes 9½ cups of cake batter.

- 1 package yellow cake mix
- 1 package Pistachio Instant Pudding Mix
- 4 eggs
- 1 cup water
- ½ cup oil
- ½ teaspoon almond flavoring
- ½ cup chocolate syrup

Preheat oven to 350°. Grease and flour pan. Mix all ingredients except chocolate syrup in large bowl. Mix at medium speed for 2 minutes. Pour ⅓ of the batter into a small bowl with chocolate syrup. Spoon both batters alternately into greased and floured pan. Cut through batter with a spatula to marble batters. Bake for 45 minutes or until toothpick inserted in center comes out clean.

Roll Out Sugar Cookies

A firm vanilla sugar dough recipe for cut-out cookies. Makes about twenty 4-5½" high cookies.

- ½ cup butter or margarine
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 2¾ cups flour

Preheat oven to 400°F. In a large bowl, cream butter and sugar with an electric mixer. Beat in eggs and vanilla. Add baking powder and flour, one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour by hand. Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball in a circle approximately 12" in diameter and ⅛" thick. Dip cutters in flour before each use. Bake cookies on ungreased cookie sheet on top rack of oven for 6 to 7 minutes or until cookies are lightly browned. Remove cookies from sheet immediately.

TO DECORATE COVER CAKE

Rosy Delight

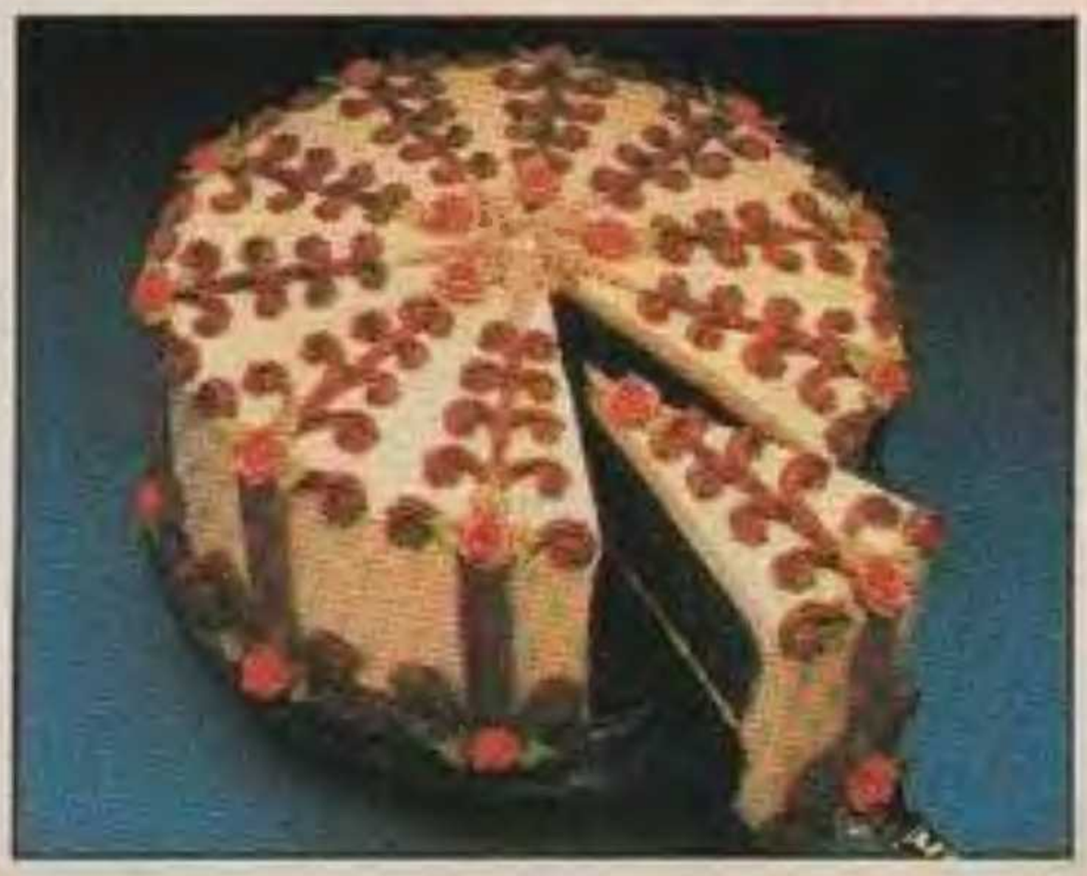
Our beautiful cover cake is certain to make anytime a special occasion. It's easy to make and a delight to serve!

To decorate you'll need:

- 10" Round Pans, p. 181
- Tubes 2B, 17, 101 and 352, p. 150, 152
- Flower Nail No. 9, p. 153

To decorate:

1. Make 30 tube 101 two-toned roses. Ice 2-layer cake. With toothpick, divide cake into 8/10's.
2. Starting in cake center, pipe 5 tube 17 elongated shells. Mark where roses will go between shells. Pipe tube 2B vertical stripes around cake sides.
3. Cover dividing marks on cake top with tube 17 reverse shell patterns. Pipe tube 17 reverse shell patterns alongside each stripe on cake side. Edge cake base with tube 17 rosettes.
4. Attach roses to cake base, top and center. Trim roses with tube 352 leaves.



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Specially designed so you can become very good at these cake decorating techniques, you'll build upon the skills you've already learned, and develop new skills at your own pace!

All lessons come with decorating tubes, practice sheets, bags or parchment paper triangles, and easy-to-follow, step-by-step instructions in three-ring, wipe-clean notebooks.

After you learn the basics try something a little more advanced!

2.

Flower Making

Create lifelike blossoms by the dozen! -- Daisies, Brown-Eyed Susans, Apple Blossoms, Pansies, Roses, Poppies, Carnations, Lilies, Petunias, Morning Glories, 18 FLOWERS IN ALL! 37 easy-to-read lesson pages, and 138 colorful illustrations show you how! Artificial Flower Stamens, Flower Formers, Lily Nails, Meringue Powder, Paste Food Colors included.

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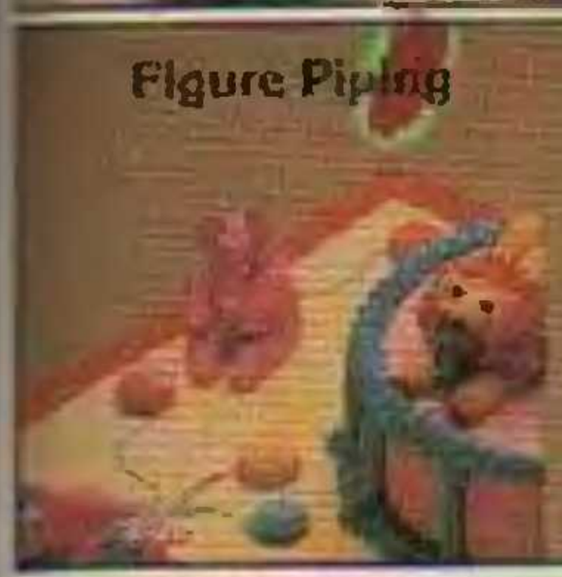

Color Flow

Discover the secret to making beautiful color flow decorations. The possibilities of this cake decorating technique are astonishing! And this 40-page lesson has 118 illustrations to show you many of them! Lesson includes Wilton's Half-A-Cone, one set of Art Brushes, more!

SAVE $10 BY ORDERING ALL 3 LESSONS!

If you order just one of these new lessons you pay the remarkably low price of just $19.95 plus postage and handling. Order any two and you save — pay just $36.90! Order all three and save even more! Yes, by ordering all 3 lessons right now — you get all THREE BRAND NEW HOME STUDY LESSONS for ONLY $49.95! (When you consider the tools provided are worth over $30.00 you realize the fantastic savings offered!)

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New Home Study Lessons
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2-Week, 70-Hours. For the cake decorating shop owner, baker, teacher, caterer, chef, or enthusiast! A Wilton staff member will help you design several party cakes. The final cake will be a tiered wedding cake. You do all the decorating. Skills learned during the two weeks will help you prepare for a career in the field of cake decorating. Great for the beginner or those with some previous cake decorating experience. Learn cake decorating fundamentals and much more!

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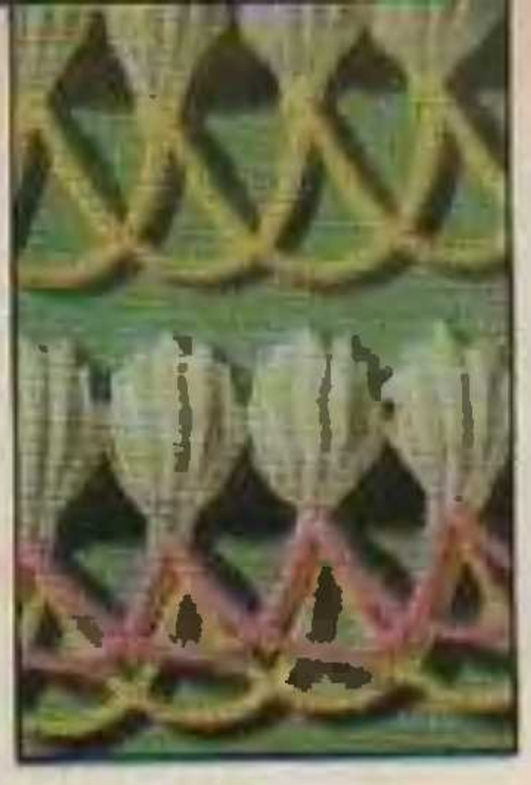

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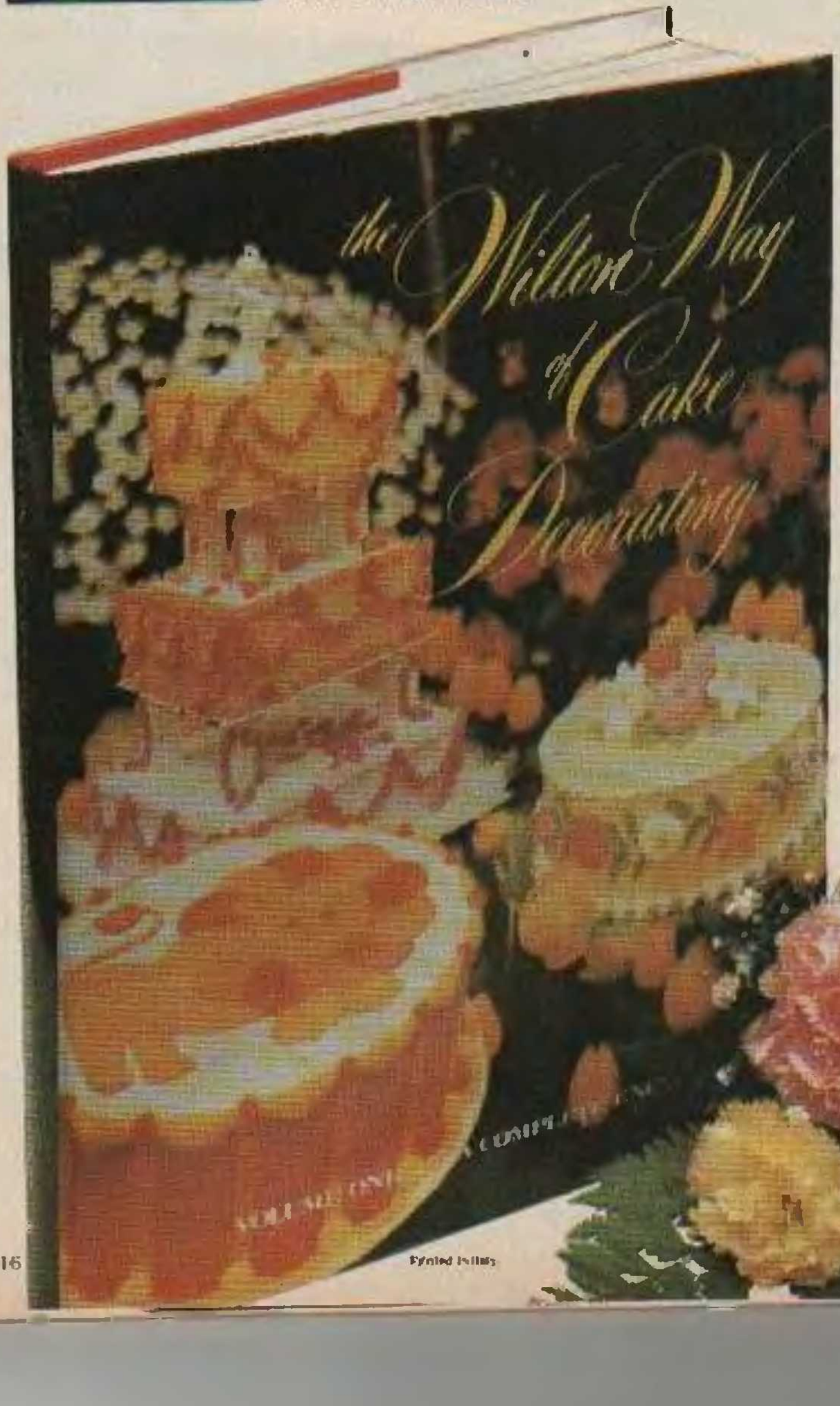

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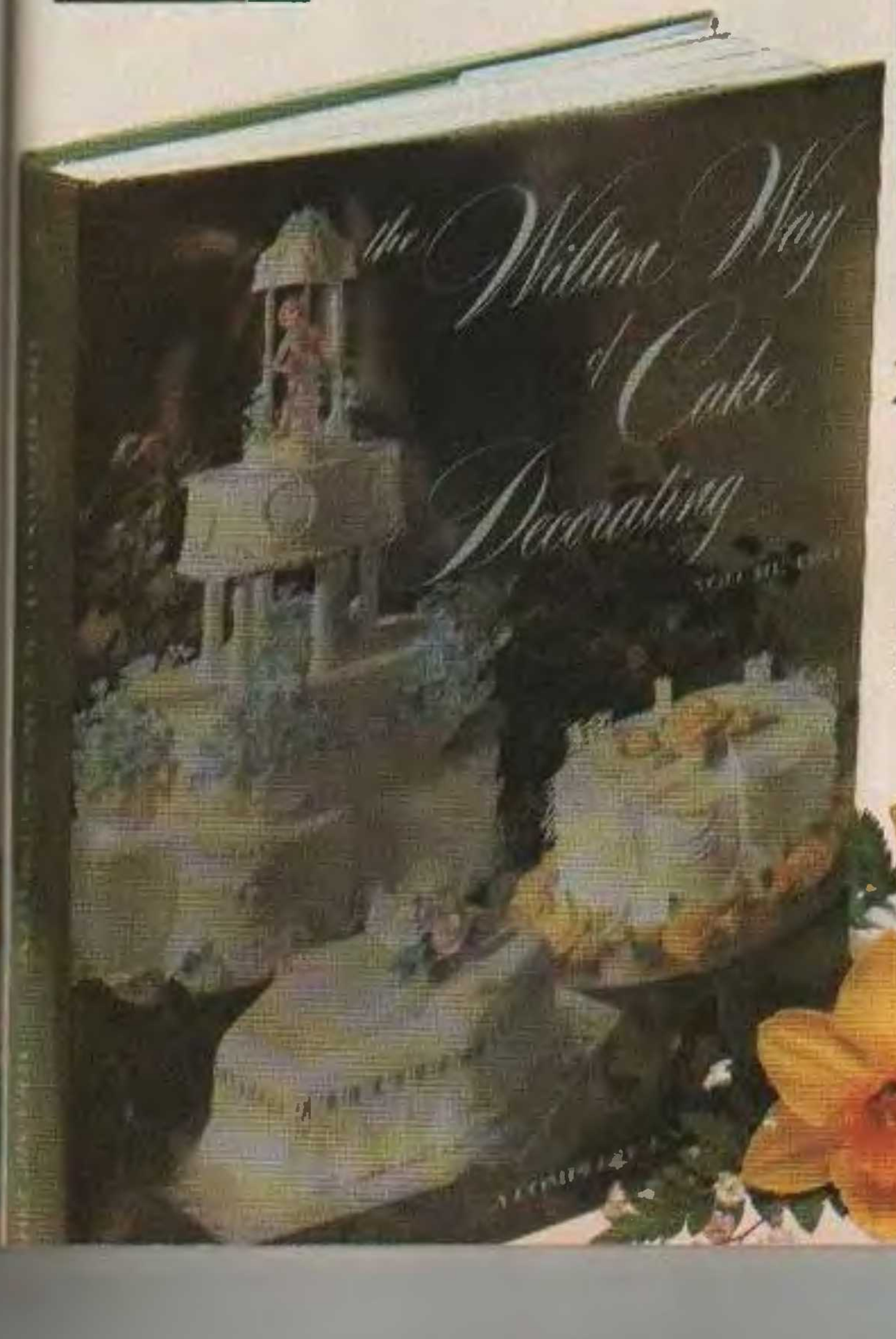

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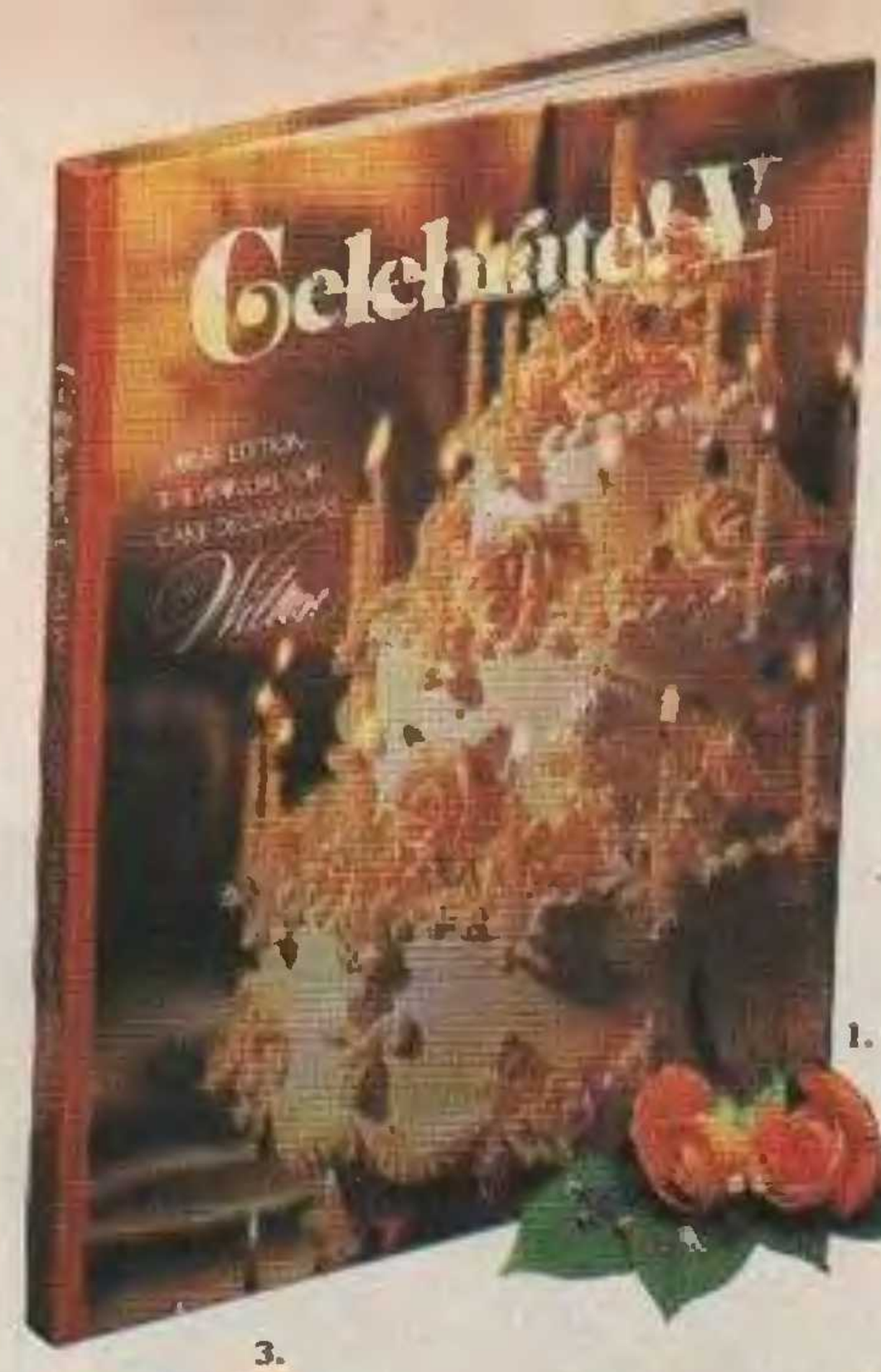

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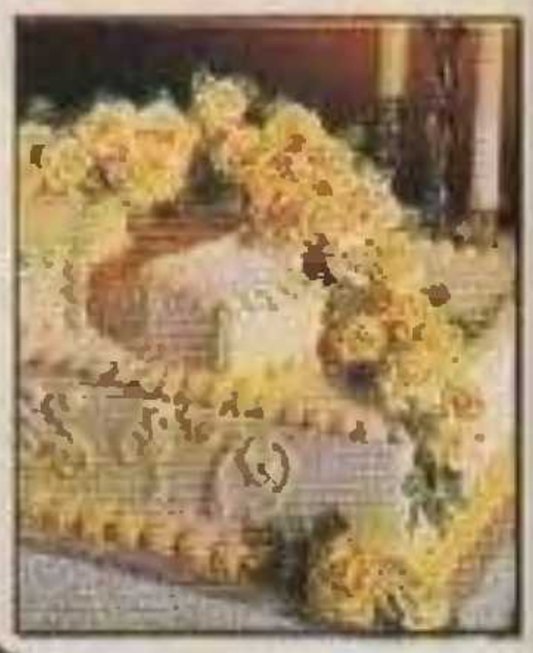

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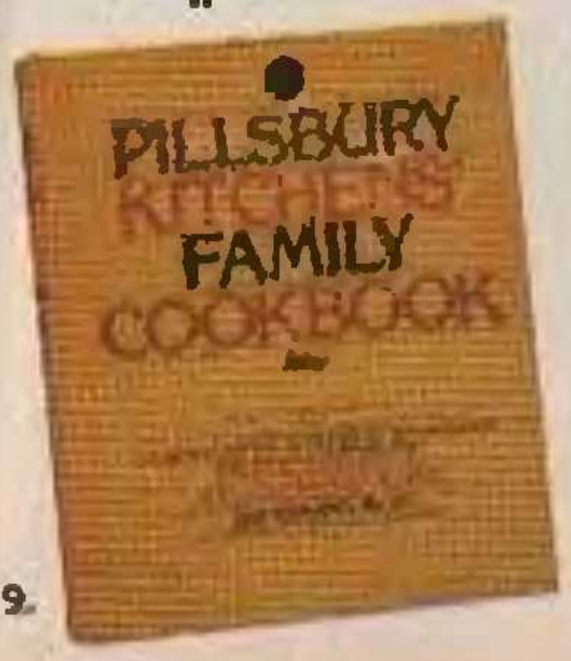

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7. Circus Tent Top. Hexagon tent fits over cake baked in our Hexagon Ring Pan (page 183) to look like a real circus tent. Of sturdy, washable plastic. With 7 flags — one with "Happy Birthday" message. 10½"x9½".
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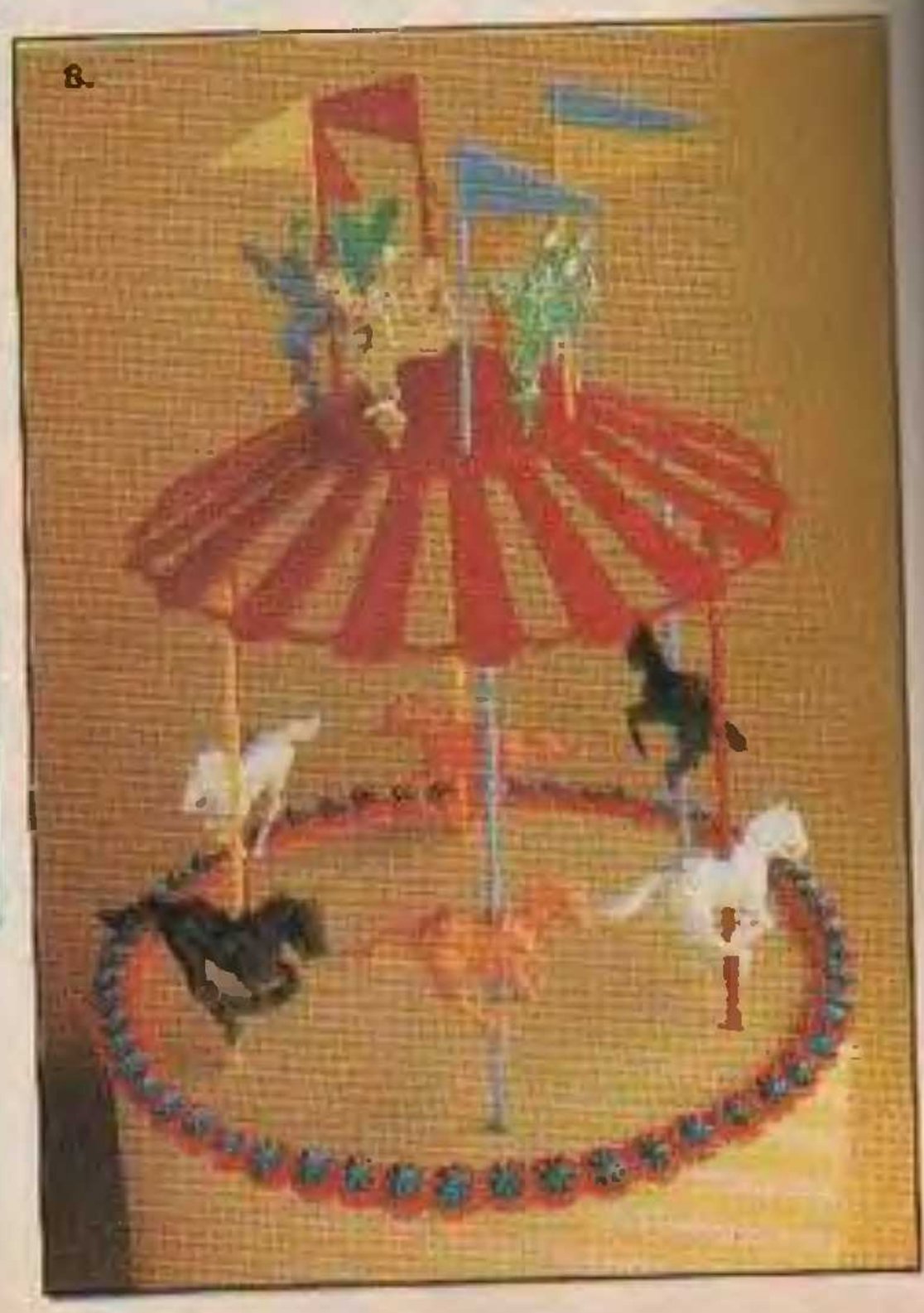
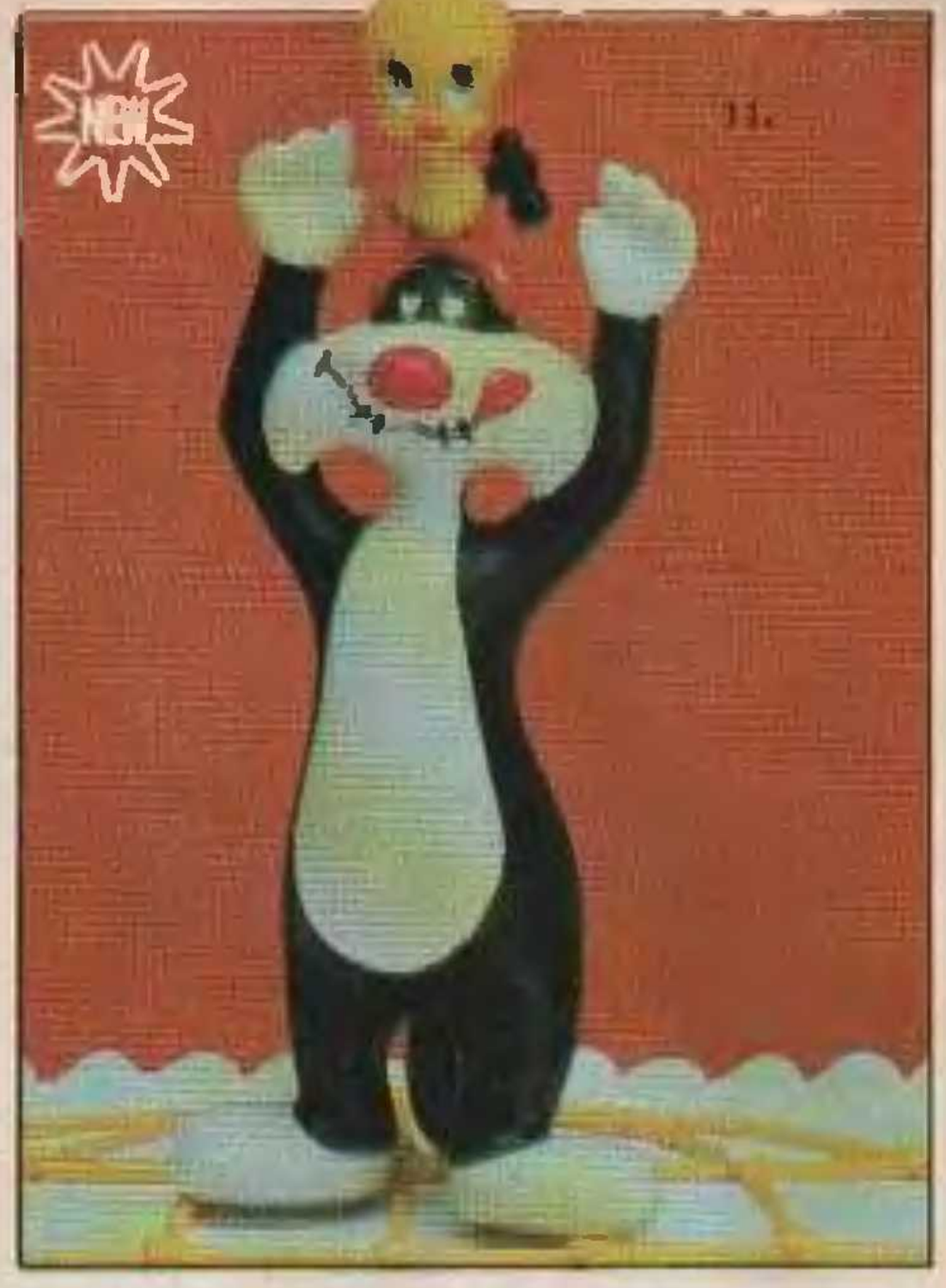
8. Carousel Cake Top. A spectacular 10" high [illegible] for your circus party [illegible]. Just push our colorful [illegible] topper into any 10" or [illegible] cake top for a cake to [illegible] any child. Set includes [illegible] ring, 6 poles and horses, flags and 6 clowns. Plastic.
1305-X-9302. Set. $4.60



9. Hobo Clown. Sad-faced and super funny. 4½" high.
2113-X-2295. Each, $1.70

10. Juggler Clown. Jolly clown keeps 5 balls in the air. 4" high. Plastic.
2113-X-2252. Each, $1.70



11. NEW! SYLVESTER™ and TWEETY™. That famous cartoon duo is ready to star on any cake! 6" high. Hand-painted plastic topper is a real charmer.
2113-X-2562. Each, $2.30
™ indicates Trademark of Warner Bros. Inc. © 1974

12. Circus Balloons. Top cakes and cupcakes with a bunch of brightly colored balloons. 12 plastic balloons per bunch. 3" diameter. 3 bunches in set.
2113-X-2366. Set, $1.40

A Cavalcade of Clowns For Any Happy Occasion

13. Comical Clowns. Four zany clown faces to top cakes, cupcakes. Each clown has a different expression and costume. These clowns make decorating fun for you or the kids. 2" to 2½" high.
2113-X-2635. Set, $1.95

14. Small Derby Clown. ¾" Small happy clown face turns a cupcake into something special. Or add to a figure piped clown.
1305-X-7733. Pk. of 6, $1.30

15. Derby Clown. 1¾"
2113-X-2333. Pk. of 4, $1.40

16. High Hat Clown. 2½" Wears polka dot party hat.
1305-X-7709. Pk. of 6, $1.95

17. Merry Clown. Everybody loves a clown! Here's the most adorable one ever. He's fit as a fiddle and all set to turn any child's party cake into a circus. 6" high.
2113-X-251. Each, $2.30

PETS ON PARADE

1. NEW! LOONEY TUNES™ Topper Set. A musical band whose members are beat-loved characters from cartoonland: SYLVESTER™, TWEETY™, BUGS BUNNY™, PORKY PIG™ and DAFFY DUCK™ parade holding band instruments. Delightful topper will play a happy tune at birthdays and more. Hand-painted plastic. 2¼"-3¼" high.
2113-X-5006. Set, $3.50

™ and © Trademarks of Warner Bros. Inc. © '91

2. Fleet Antelope. Graceful, fleeting antelope makes nice male or autumn cake topper. Plastic. 4¾" high.
1316-X-1008. Each, $2.20

3. Wingspread Eagle. All-American symbol is great for patriotic holiday cakes, scouting club cakes, male birthdays! White plastic. 7¼".
1316-X-338. Each, $5.50

4. Bird Quartette. Perched naturally for any spring or year 'round party cake. 4½" long. Hand-painted plastic.
1316-X-257. Each, $1.60

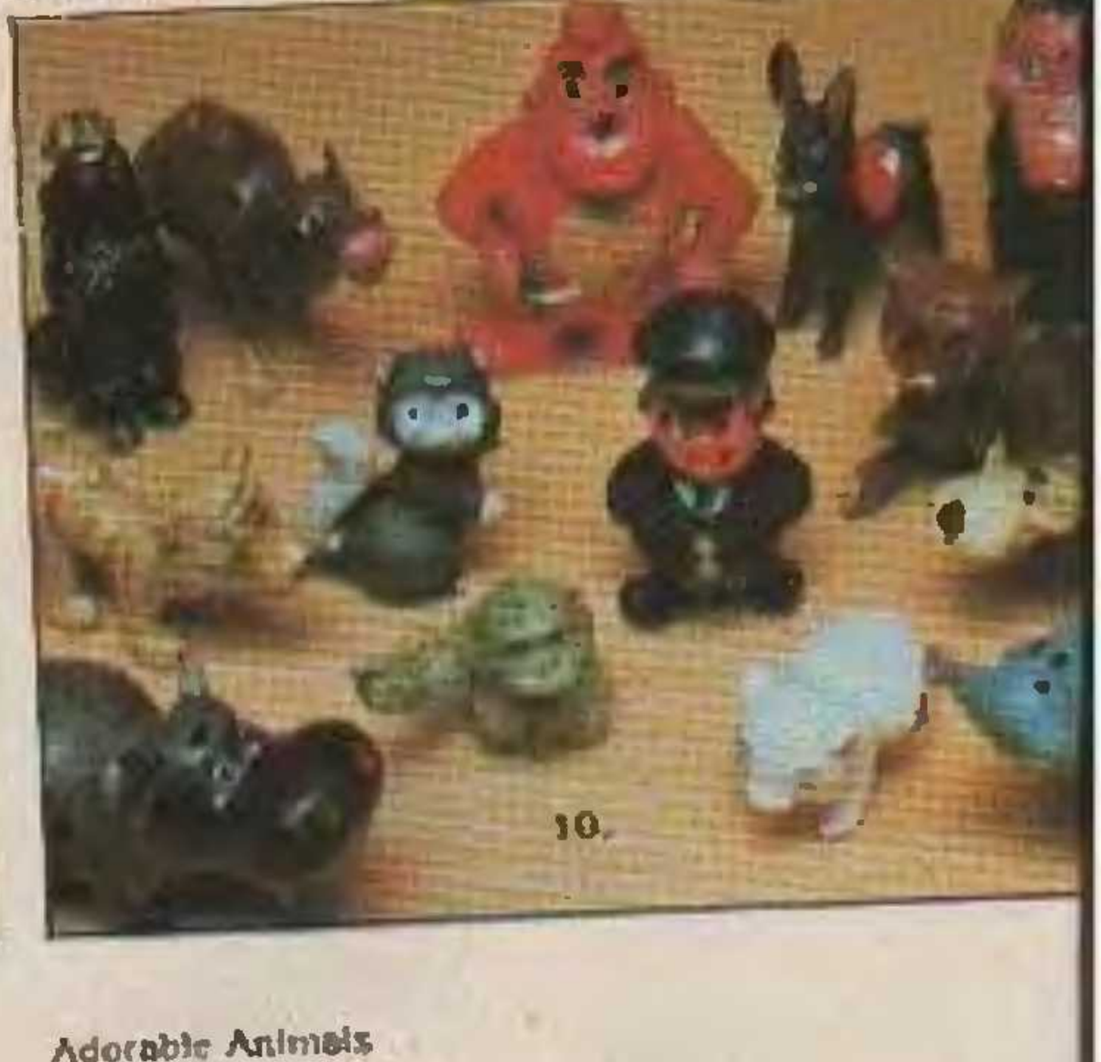
5. Bunny Rabbit. A pink and white bunny in a garden patch makes a cute Easter cake trim or table decoration. 2" high. Plastic.
1316-X-273. Each, $1.60

6. Chicken Little. Baby chick steps out of his shell to greet everyone on shower cakes, Easter cakes and more. Hand-painted plastic. 1½" high.
1316-X-850. 6 for $2.28

7. Cat Trio.* Mama cat with two sweet kittens is a cake top surprise perfect for birthdays. Pet lovers will like this feline set. Cat, 2" high; kittens, 1½" high.
1305-X-9213. Set, $1.20

8. Bunny Family.* Woodland bunny family includes 2¼" high Mrs. Bunny and three 1½" high baby bunnies. Hand-painted plastic.
1305-X-7547. Set, $1.20

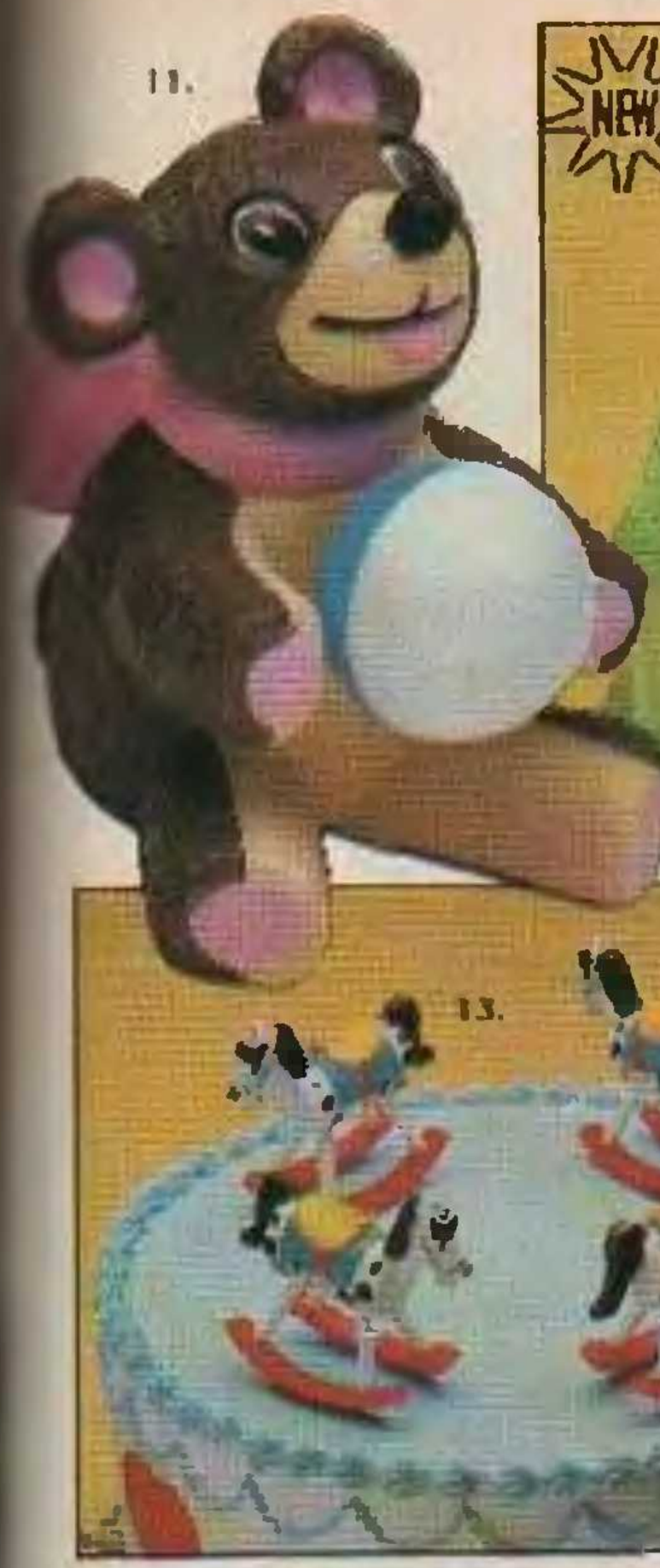
9. Duck Family.* 2" high Mama Duck leads a parade of three 1½" ducklings. Hand-painted plastic.
1305-X-7520. Set, $1.20



Adorable Animals To Make Your Cakes Special

10. Zoo Parade.* A menagerie of cartoon-style animals top cakes to look like a pet kingdom. Each animal has a lively expression. Bright colors and clever poses make this a cheerful set, great for get-well or cheer-up cakes. Decorating is easy with these 2" high cuddly creatures. Plastic.
1305-X-8640. Set, $7.95

*CAUTION: Contains small parts. Not recommended for use by children under 3 years of age.



11. Honey Bear. This smiley little bear is anxious to top any party cake! Hand-painted plastic. 5" high.
2113-X-2031. Each, $2.20

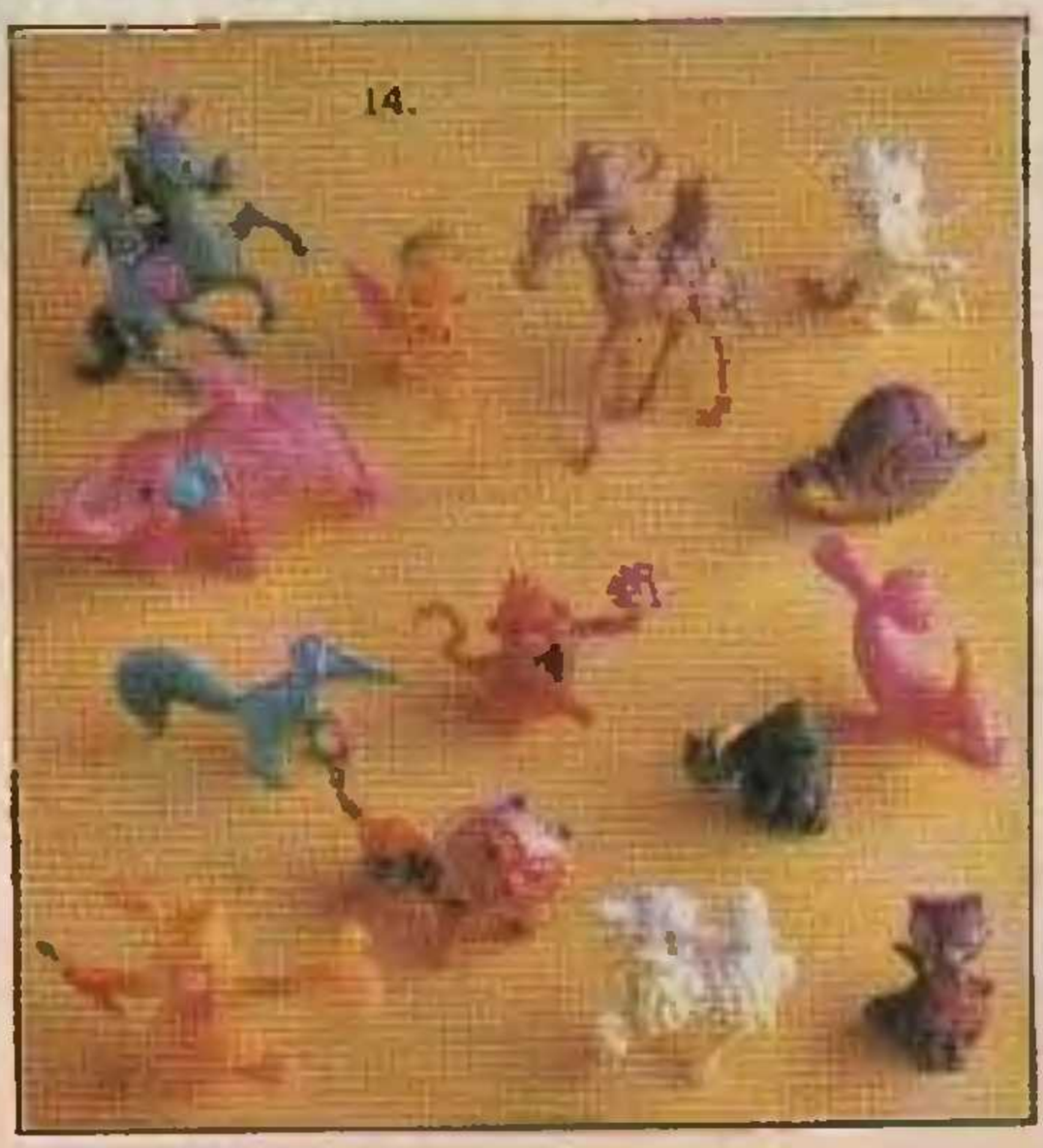
12. NEW! BUGS BUNNY™ and Carrot Candle Holder Set. From cartoons and comic strips, here comes BUGS BUNNY and Six Carrot Candle Holders for party cake top fun! Light up birthday cakes for kids and adults with this set. 6" x 3¼" BUGS BUNNY. 2" Carrot Candle Holders. Painted plastic.
2113-X-2546. Set, $3.50

™ & registered Trademark of Warner Bros. Inc. © 1978

13. Appaloosa Rocking Horses. Spotted horses that actually rock make birthday cakes a real treat. Set includes 4 sturdy plastic horses, each 2½" high.
2113-X-2015. Set, $2.50

14. Animal Cartoon Set.* Prancing, dancing and posed for fun. 13-piece plastic fantasy animal set turns any cake top into a carnival. From ½" to 4" high.
1305-X-501. Set, $2.95

*CAUTION: Contains small parts. Not to be used for use by children 3 years of age or under.



15. Soldier Band. Sprightly band members in full uniform will be a thrilling addition to any July 4th or birthday cake! Hand-painted plastic. 3" high. Set of 6
2113-X-2198. Set, $2.60

16. Snow White & Dwarfs. With 7 storybook dwarfs and Snow White. These fairy tale toppers will delight children as well as adults. Hand-painted plastic. Snow White 3", Dwarfs 1½" - 2½".
2113-X-2147. 8-pc. Set, $3.60

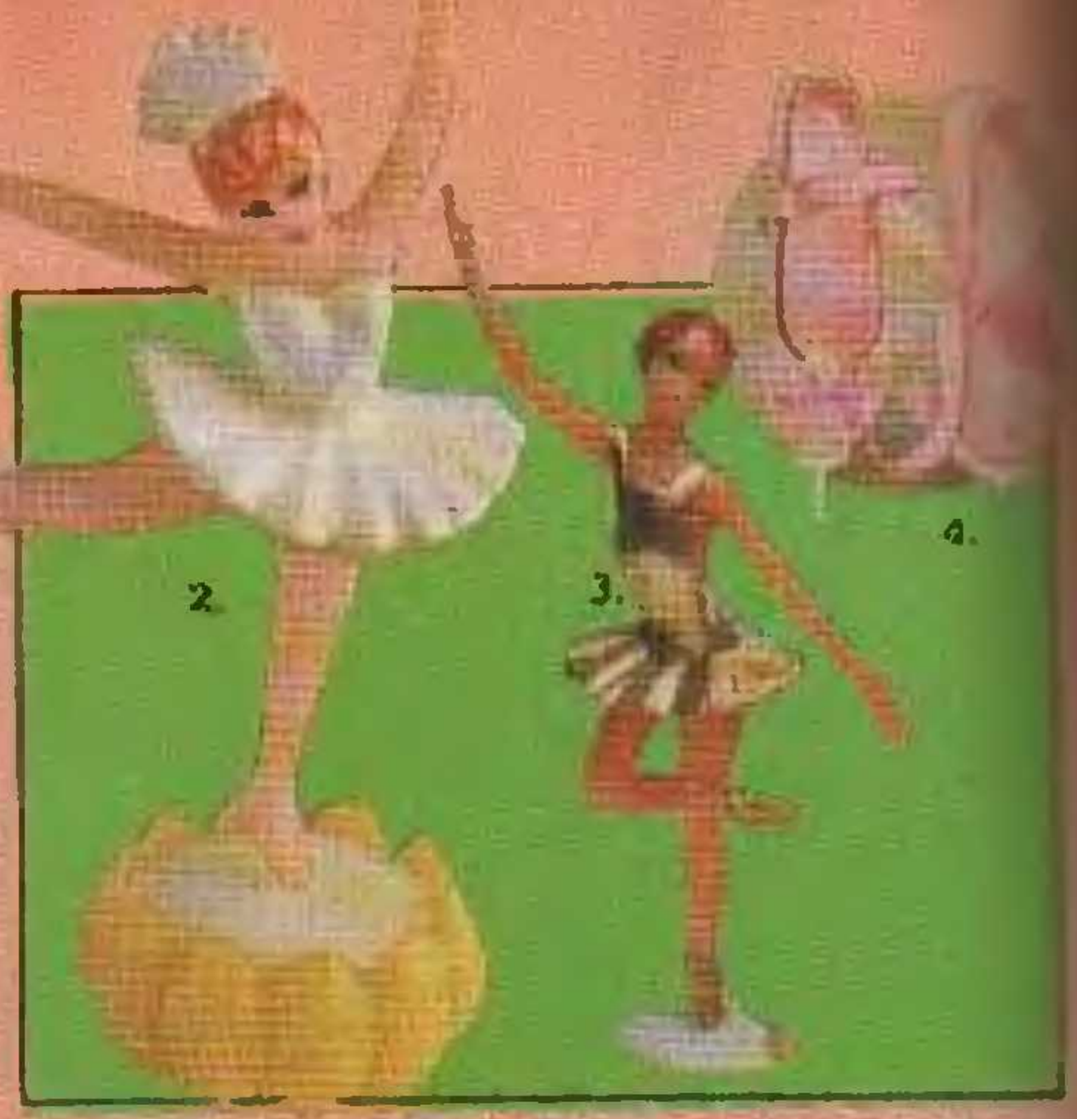
All toppers made in Hong Kong

PARTYTIME TOPPERS

Add color, fun and sparkle to any celebration with Wilton toppers.

1. Newl Marching Majorette. With features remarkably true-to-life, this colorful figurine is 5" high. Made of hand-painted plastic. Perfect for any girl's birthday cake.
2113-X-2589. Each, $2.30

2. Ballet Dancers. Posed on flower bases, these 2½" plastic dancers make great cake or cupcake trims. Pk. of 6.
2113-X-100. Pk., $1.10



3. Dancing Ballerina. Perfectly poised to stand tiptoe on a cake top. Plastic, 6" high, hand-painted.
1301-X-7042. Each, $1.60

4. Ballet Slipper. Pink 4" plastic slipper has ankle ribbons, stands on toe to hold candy.
1301-X-153. 2 for $1.10

Cake Top Figurines. Ideal keepsakes for any little girl. Hand-painted plastic.

5. Miss Ponytail. 4½"
2113-X-590. Each, $1.20

6. Spring Maiden. 4½"
1316-X-656. Each, $2.10

7. Umbrella Girl. 5¾"
1316-X-605. Each, $1.40

8. Nurse Nancy. For any birthday girl who dreams of earning her own white cap some say. Our efficient little nurse in her neat white uniform is made of hand-painted plastic. 4" high.
1199-X-7828. Each, $1.20

9. Dancing Child. All the carefree joy a little girl could ever feel is expressed in this simply beautiful figurine. 5" high. Plastic.
1301-X-196. Each, $1.10

10. Ballerina. Captured in graceful classic ballet pose, high on her toes, she'll be an inspiration to any budding dancer. 6" high. White plastic.
1301-X-609. Each, $1.60

11. Cinderella Coach. Gilded white plastic to enchant a party cake. Overall 3½" x 9" with tiny royal couple.
1308-X-74. Set, $3.40

12. NEW! Plundering Pirate. This colorful eyecatcher will make a treasure out of any cake. Hand-painted plastic. 5⅛" high.
2113-X-2449. Each, $2.30

13. Clipper Ship. Ready to sail across a sea of icing to please your party crew. With sails swelling in the breeze, it turns any cake into a pirate treasure. 5¼" long x 4 ⅜" high. Hand-painted plastic.
1303-X-7289.
Each, $1.20

14. Treasure Chest. Exciting replica of a real sea chest with open-and-shut top. Hand-painted plastic. 3⅜"x2 ⅜"x2¼".
2113-X-7114.
Each, $1.70

15. Sea Pirates. Bring a favorite pirate story to life on a cake top. Hand-painted plastic. 6-man crew in action poses. Each approx. 2¼".
1311-X-1110. Set, $2.40

16. NEW! Spaceship Topper Set. Consists of 3⅜" high, 4⅛" wide spaceship with see-through dome top; a 2¼" high robot candle holder; 2⅛" high spaceman candle holder, and a 1¼" high spaceship landing platform. Extra spaceman and robot candle holders available. Plastic. (See page 140)
2111-X-2008. Set, $3.50

17. NEW! Starship Topper. Put your party in orbit with this silver 2-pc. spaceship. Removable tail measures 4⅛" spaceship 10-1/16". Perfect atop any shape cake—especially great on a cake made using our new Spaceship Pan! (See inside back cover)
2113-X-3437. Each, $1.70

18. Gemini Spacecraft. Unbreakable plastic space capsule. 2 removable spacemen in silver suits sit in pilot's cabin. A space-age topper!
1302-X-7209. Set, $2.30

19. Cowboy Boots. Fill with candy. Your guests will round 'em up! Plastic. 1" high. Pk. of 2.
1302-X-1308. Pkg., $1.60

20. Western Stage.* To thunder across a party cake! Removable luggage, 4 horses. Hand-painted plastic.
1302-X-7217. Set, $5.50

21. Teepee Set. A whole Indian village. 3" x 4 ⅛" teepee, totem pole, 2 chiefs. Hand painted plastic figures. 1½" x 2⅝" high.
2113-X-2244. 4-pc. Set, $1.35

*Not shown. Sold in Hong Kong only. Not available for delivery outside Hong Kong.

All toppers made in Hong Kong

THE TEEN SET

For That In-Between Time — Teen Time!
Make It Right With Wilton Toppers

Detailed figures are made of hand-painted plastic. Make nice keepsakes for party-goers.

1. Young Lovers. Romantic pair stands together on cake tops for engagements, showers, weddings. 6" high.
1301-X-552. Each, $2.40

2. Teen Swingers. A dancer's dream is a cake top deco. Set of 2, 4" high. 2-pc.
2113-X-2163. 2-pc. Set, $1.60

3. Go-Go Swingers.* Party band will set the scene for good times! Includes 3 guitarists, 1 drummer, 2 microphones, 3" high.
1307-X-126. Set, $2.90

4. Teen Models. Top fashion poses make these glamour girls great teen toppers. Blonde or brunette models have pigtails, ponytail, or stylish short hair. Set of 2. (Sorry, no choice.) 2½" high.
2813-X-1190. Pk. of 2, $2.40

5. Telephone Teens. Set of 6 teens in casual poses with telephone in hand. 3 boys, 3 girls. 2"x2½".
1301-X-706. Set, $3.60

6. Sweet Sixteen. Here comes the cake! This dolled-up girl holds tiers of cake and best wishes. 4½" high.
1301-X-780. Each, $1.10

Say "Best Regards" On Graduation Day

Honor him or her with a party cake topped with any of these choice graduate figurines. Of hand-painted plastic.

7. Graduate Busts. Turn party tables, cake tops or gift packages 2½" high.
1104-X-7687. Girl, Ea., $.80
1104-X-7679. Boy, Ea., $.80

8. Proud Graduates. These toppers make special mementos for graduates to treasure. Both 4½" high with tasseled caps. Each, $1.20
2811-X-152. Boy in Black.
2811-X-160. Girl in White.

9. Graduate Mortarboards. Tasty cover on dish bear. Great party favors. 2½" high. Each, $1.20
2811-X-195. White.
2811-X-187. Black.

FOR SPECIAL DAYS

For Happy Religious Events

Top a cake for Easter, communion, confirmation, any religious celebration with an ornate cross or chapel. Of washable plastic.

1. Quaint Church. Church with steeple and bell to top church club cakes, christening cakes and more! Nice keepsake. 5½"x5"x4".
1105-X-8815. Each, $5.25

2. Shining Cross. Choose either gold or silver cross with embossed design. Adds religious beauty to any cake. Detachable pick, 3½".
1105-X-7339. Silv., Ea., $.90
1105-X-7320. Gold, Ea., $.90

3. Communion Altar. Young boy or girl kneels before gold-colored altar. With candlesticks. 3"x2½".
1105-X-7878. Girl, Each, $1.60
1105-X-7886. Boy, Each, $1.60

4. Church Communion. Boy or girl communicant kneels beneath an arched cathedral window in prayer. Plastic pose. 6½"x4½".
111-X-2284. Boy, Each, $3.30
111-X-2276. Girl, Each, $3.30

5. First Communion Girl. For her big day place this girl dressed in white on the cake top. 4½" high.
1105-X-7060. Each, $1.20

Mom And Dad Cake Top Pleasers

6. Message Picks. Fancy plastic picks for Mother's Day and birthdays. Size shown without pick.
1318-X-116. Mother Emblem. 1¾" high. Set of 2. $1.10
1505-X-9286. Happy Birthday. 1" high. Pk. of 12. $1.00

7. Gramophone. Gold-colored replica of old-fashioned phonograph. 2½"x3¼". Records sold separately.
1307-X-800. Gram., $2.40
1307-X-797. Records only. Pk. of 12. $1.10

8. Candlelit Crowns. Ornate gold colored crowns are really little candle holders to put on cakes and cupcakes! Without candles. 1½"x2¼".
2113-X-7475. Pk. of 6. $2.20

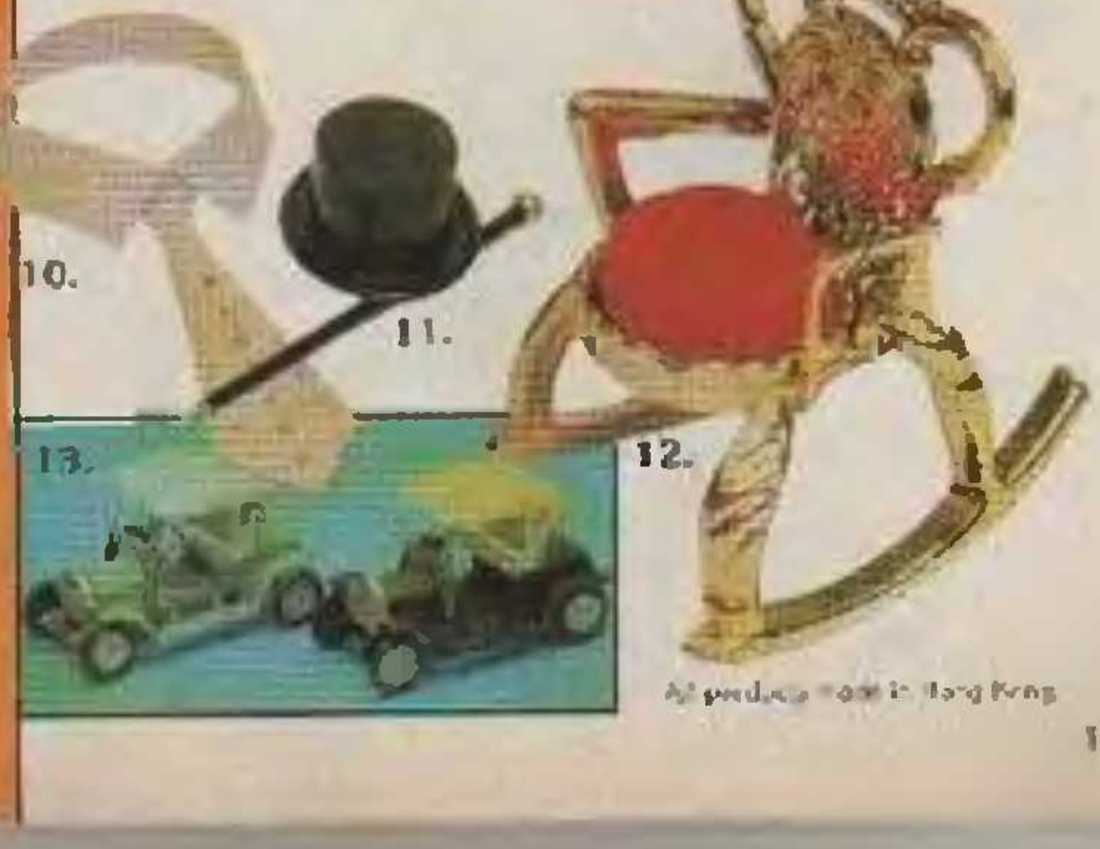
9. Royal Crown. Decorate cakes fit for a King or Queen with this gold colored crown trimmed with velvety, red cloth for a royal touch. 4½"x4¾".
1310-X-7483. Each. $3.95

10. Collar & Tie. For Dad's Day, Grandpa or any male birthday. Plastic collar 2¾" wide, tie 3½" long.
1101-X-719. Set, $.80

11. Top Hat & Cane. Dashing plastic hat and cane will add the right finish to cakes for Dad. Hat 1"x2", cane 4½".
2110-X-7780. Pk. of 6. $1.40

12. Royal Rocker. Fancy gold-colored rocker with plush, velvety seat is a nice cake topper or keepsake. 3".
2113-X-8102. Each, $1.70

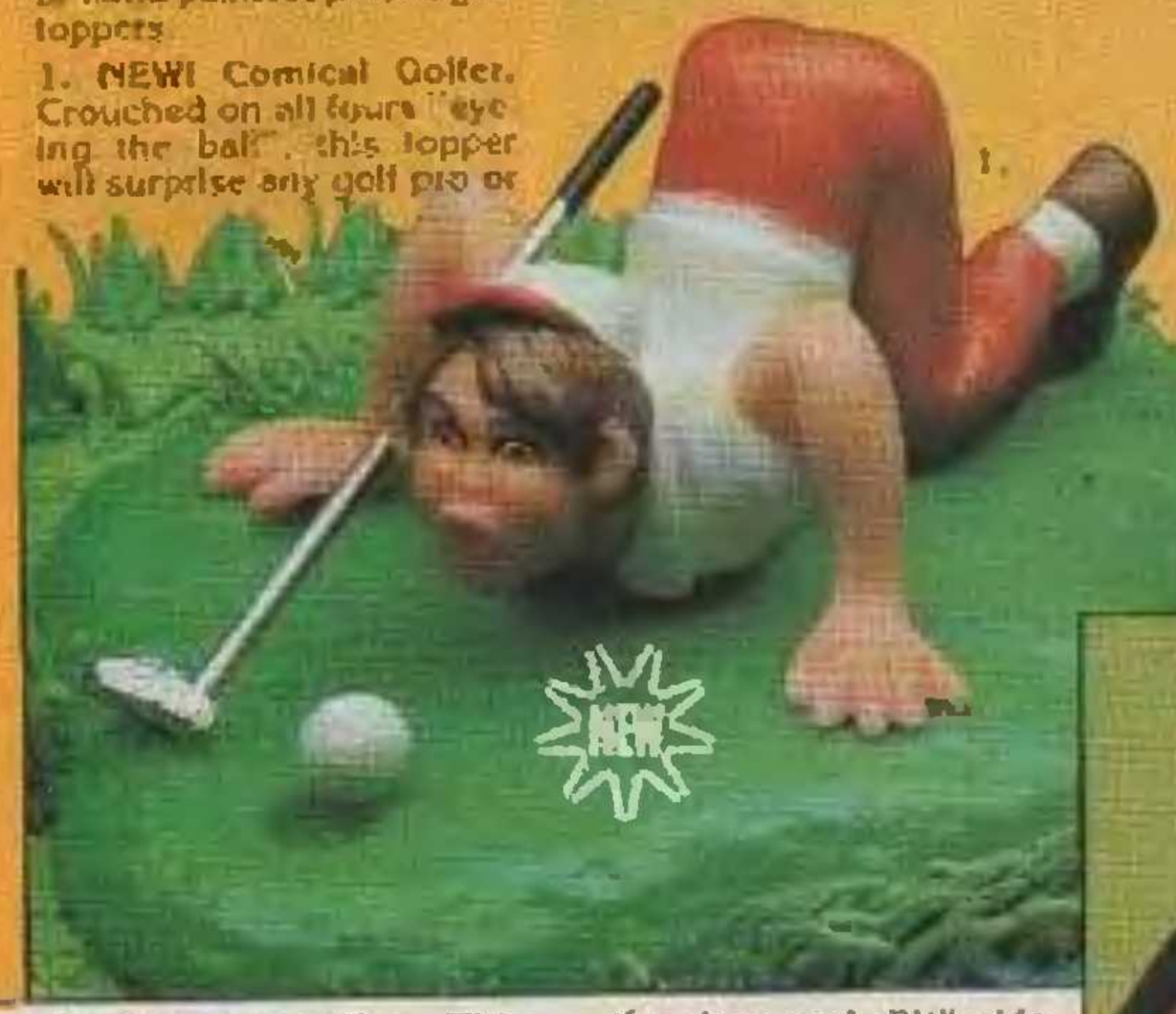
13. Antique Cars. Classic autos to put on cakes, packages. 2½".
1304-X-1919. Set of 2. $1.10



FOR SPORTS FANS

A Golfer's Paradise
Choose from our collection of hand-painted, plastic golf toppers.

1. NEW! Comical Golfer. Crouched on all fours "eyeing the ball", this topper will surprise any golf pro or beginner, for any occasion. 2" high, 4¼" wide, 5½" long.
2113-X-2554. Each, $1.95



2. Dapper Duffer. This pudgy, knicker-clad golfer is sure to win party smiles. 5".
1316-X-427. Each, $2.40

3. Backward Golfer. With his game not quite up to par, he'll delight your favorite duffer. 5¾" high.
1316-X-9505. Each, $1.60

4. Golf Cart 'n Bag Set. The best equipment for party fun! Set includes cart, bag with 8 mini-clubs. 5" high.
2113-X-7858. 10-Piece Set, $1.70

5. Golf Set.* Create an exciting panorama on a cake top. Includes one 4½" high golfer, three each: 2½" wide greens, 4" high flags, 5" clubs and golf balls.
1306-X-7274. 13-Piece Set, $1.40

Trim Cakes For Tennis Teams and Enthusiasts
All tennis toppers are made of hand-painted plastic.

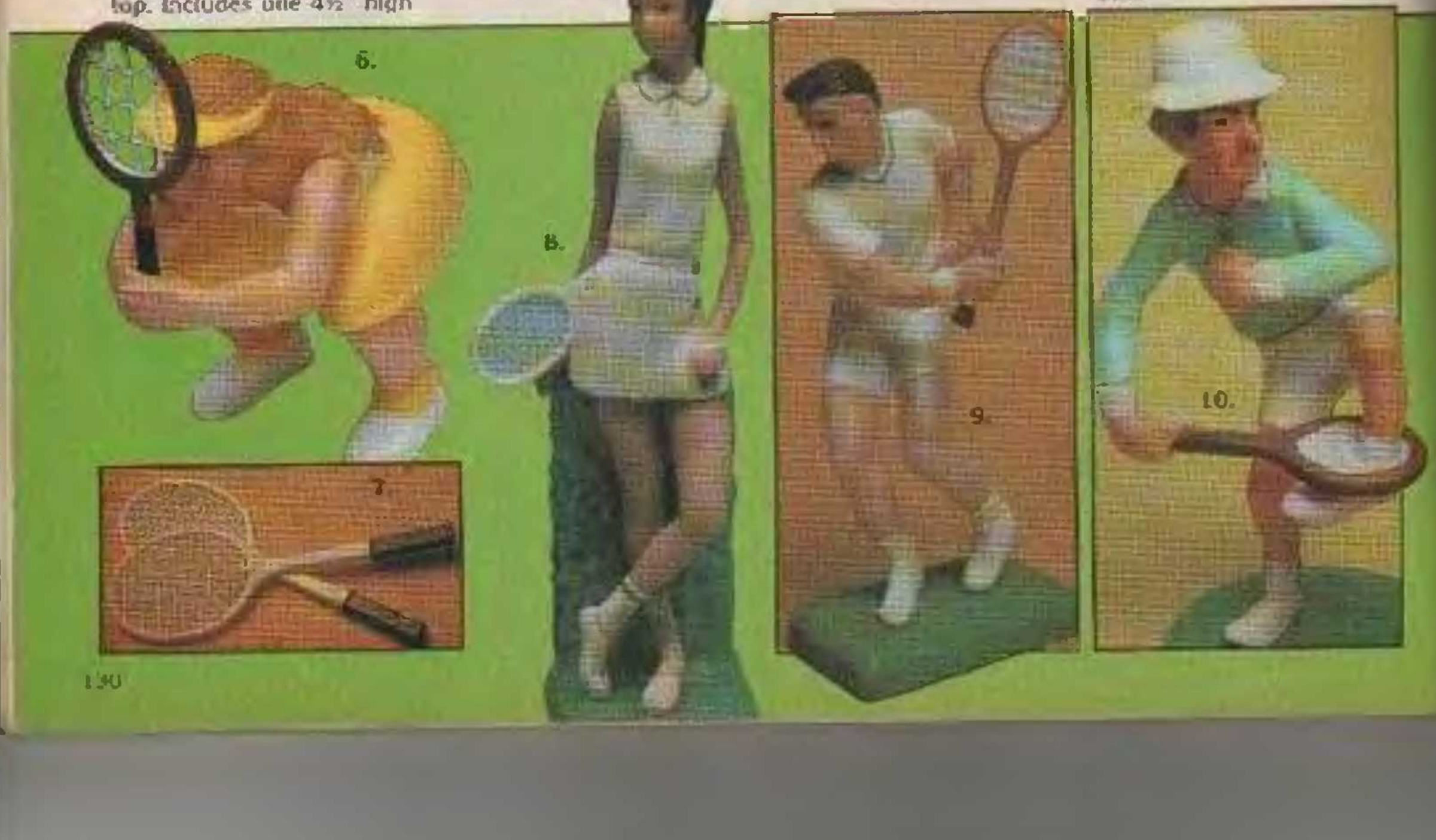
6. Queen of the Courts. She's in the "ready for action" position, waiting for the game to start. 4½" high, 3" wide. Tennis racket is 3" long.
1316-X-117.
Each, $2.40

7. Tennis Rackets. Use these miniature rackets on cakes, for gifts. Great sporty accents for any occasion. 6½" long. Pk. of 6.
2113-X-1310. Pk., $1.20

8. Tennis Girl. To hail your favorite swinger. 6" high.
1306-X-1284. Each, $1.60

9. Top Form Tennis Player. For a tennis buff's birthday! 4" high.
1306-X-1276. Each, $1.30

10. Angry Tennis Player. A tennis court tiger for any not-so-good sport. He's loads of fun! 5¾" high.
1316-X-109. Each, $1.60
*CAUTION: Contains small parts. Not intended for use by children 3 years of age.



Clever Cake Top Figures For The Outdoorsy Bunch!

Make a cake especially for the fisherman with any of these happy-go-lucky characters. Hand-painted plastic.

11. Bewildered Duck Hunter. This hunter has been duped but can't figure out what's up! Fun topper. 5¾" high.
2113-X-2309. Each, $1.95

12. Prize Catch Fisherman. Here's an old sport who let the big one get away! 7" high with pole and shoe.
2113-X-2228. Each, $1.95

13. Gone Fishin' Signboard. Post the good news, greeting or message on this clever plastic sign. 4½" high on pick. Pk. of 2
1008-X-726. Pk., $1.00

14. Prize Fish. Leaping swordfish will thrill the deep sea or lake fisherman! This topper will make a splash at summer parties, birthdays and more! 5" long.
1305-X-607. Each, $1.60

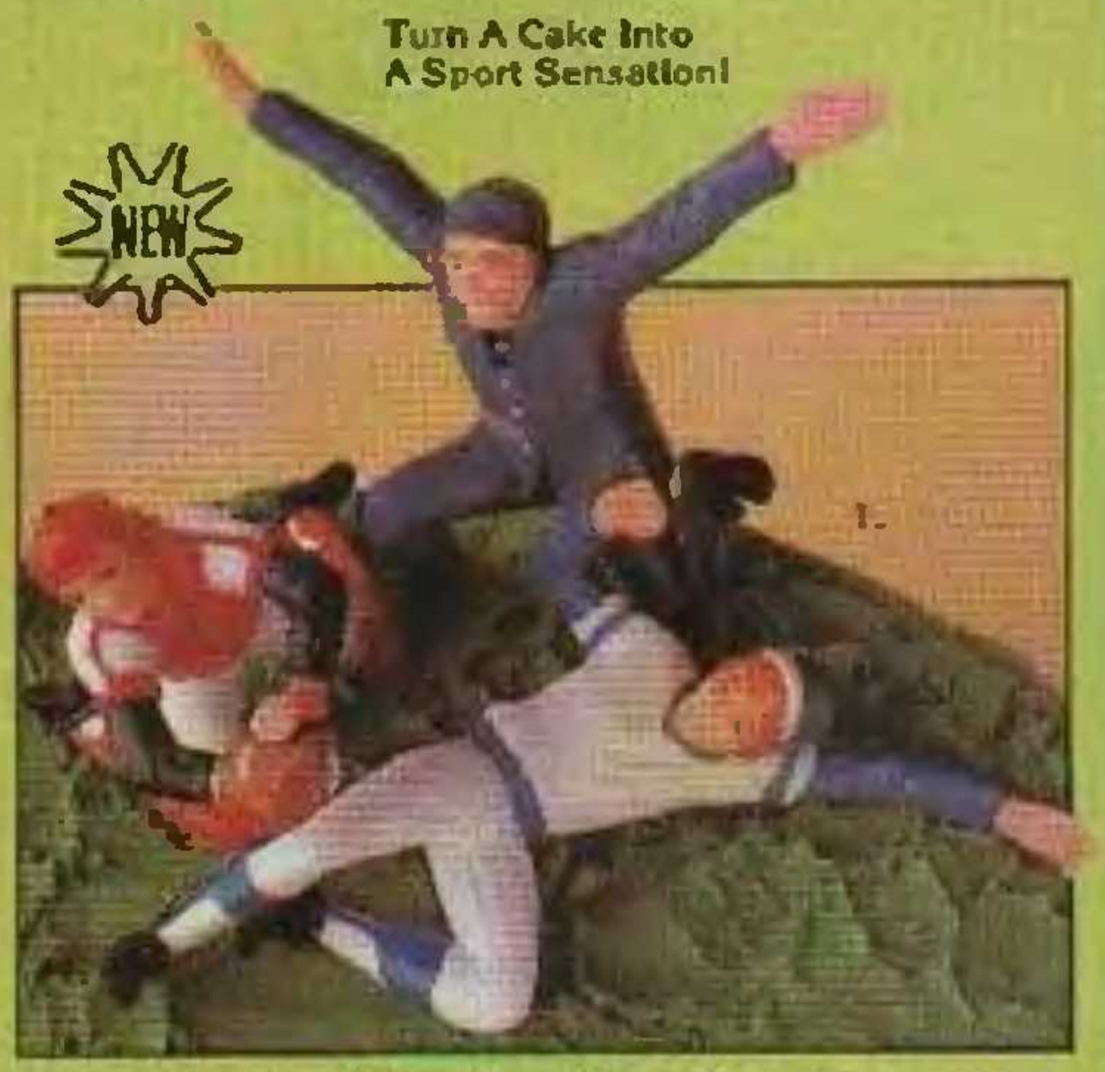
15. Fishy Situation. Is it bait or a catch? It looks like the surprised fisherman hooked a goldfish on his line! Great on Father's Day and birthday cakes. 5" high.
2113-X-2074. Each, $2.40

16. Frustrated Fisherman. This befuddled fisherman is in quite a predicament—he's tangled in his fishing line but he's determined to find a way out! Quite a familiar scene for fishermen of all ages! 4½" high.
2113-X-2384. Each, $2.60

13.

FOR SPORTS FANS

Turn A Cake Into A Sport Sensation!



Hand-painted plastic toppers everyone will cheer about!

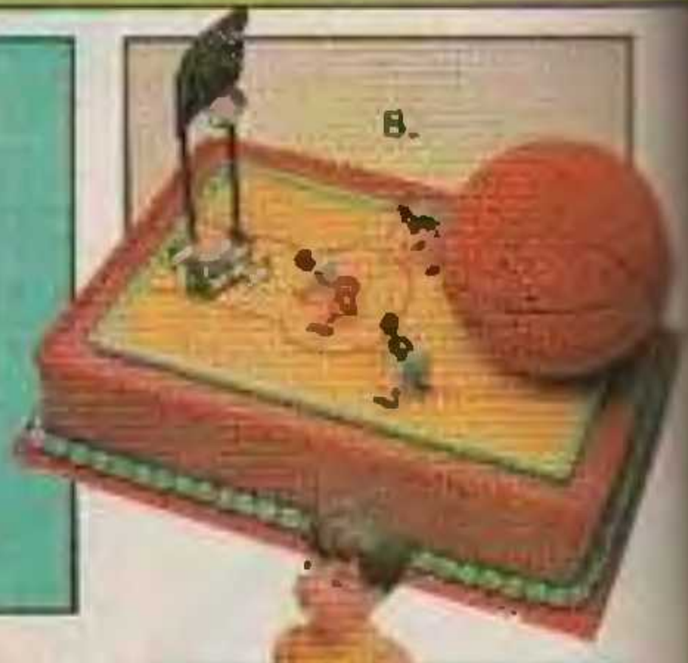
1. NEW! Baseball Topper Set. Three colorful baseball players make this topper a real crowd pleaser! Umpire 2¾" high, sliding player 4½" long, tagging player 2" high.
2113-X-2473 Set, $2.80

2. Baseball Caps. Perk up any little player's party with assorted caps filled with candy or nuts. Colors: red, green, blue, yellow, purple and orange. (Sorry, no choice.) 1" x 2½".
2113-1280. Pk. of 6, $1.20

3. Baseball Picks. Dress up cakes, cupcakes, ice cream, any treat. Size without picks: Ball ½", Bat 1¾", Glove ¾". Imps. of 12 for $1.00
1506-X-5048. Baseball
1506-X-5110. Bat 'n Ball
1506-X-5056. Glove 'n Ball

4. Little Leaguer. This 4½" champ will look great on any party cake!
1306-X-7436. Each, $1.60

5. Baseball Set. Turn a cake or cupcake into a baseball fan's delight. Make your own baseball diamond. Set includes batter, catcher and 4 fielders. All are made of hand-painted plastic. Each 2" tall.
2113-X-2155. 6-pc. Set, $1.90



6. NEW! Female Basketball Topper Set. Two colorful, action-posed players are ready to star on any sport enthusiast's cake. One is 5¼" high, the other, 4⅛".
2113-X-4417. Set, $2.80

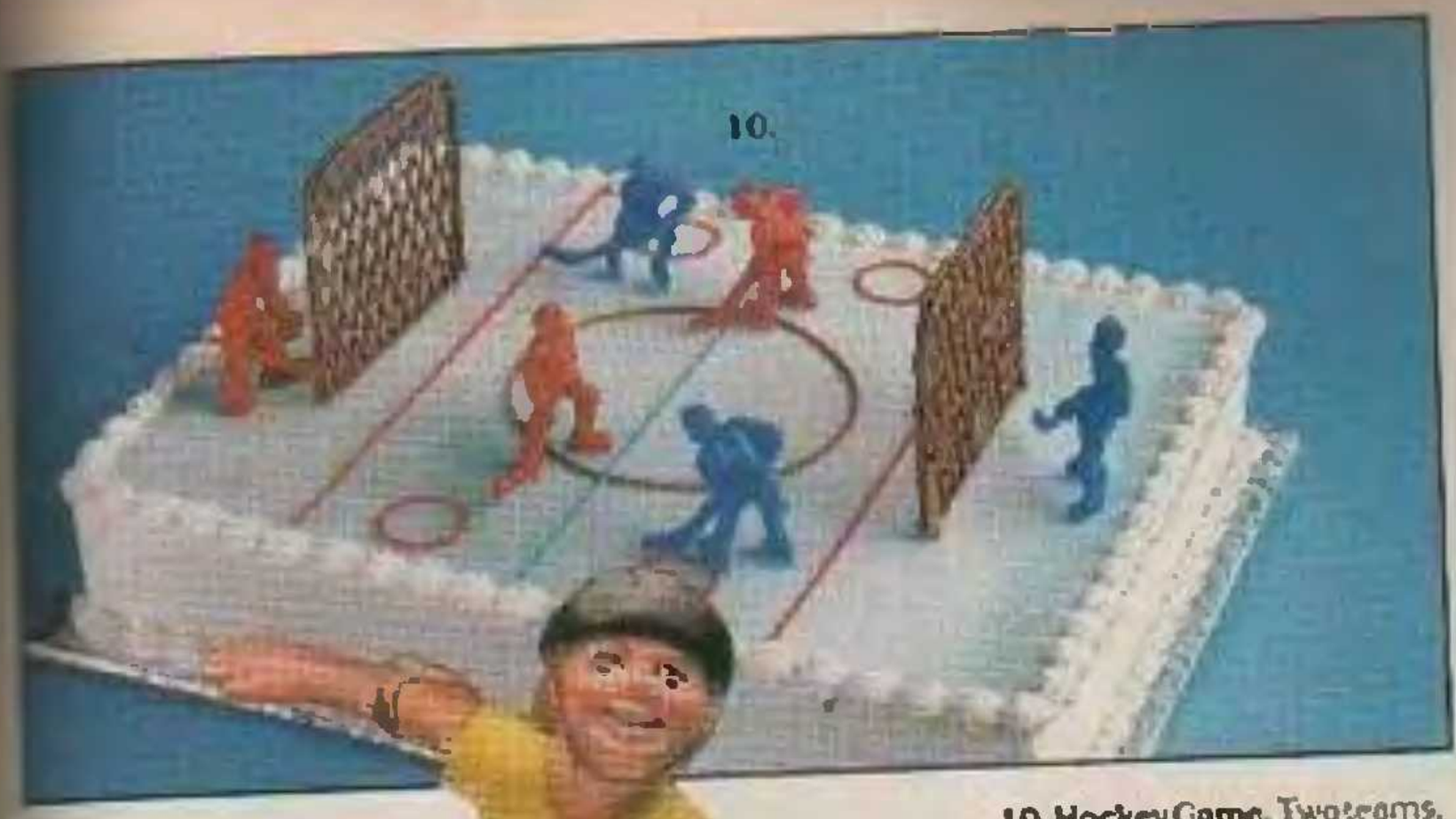
7. Basketball Player. He's dribbling the ball, getting into position to shoot it into the basket and score the winning point! 3¾".
2113-X-9354. Each, $1.60

8. Basketball Game*. Provides lots of color and action on the cake. Just press basketball players' heads, arms go up, ball flies toward basket for a goal. 3 players, each 2" high. 7½" backboard.
1306-X-1098. Set, $2.20

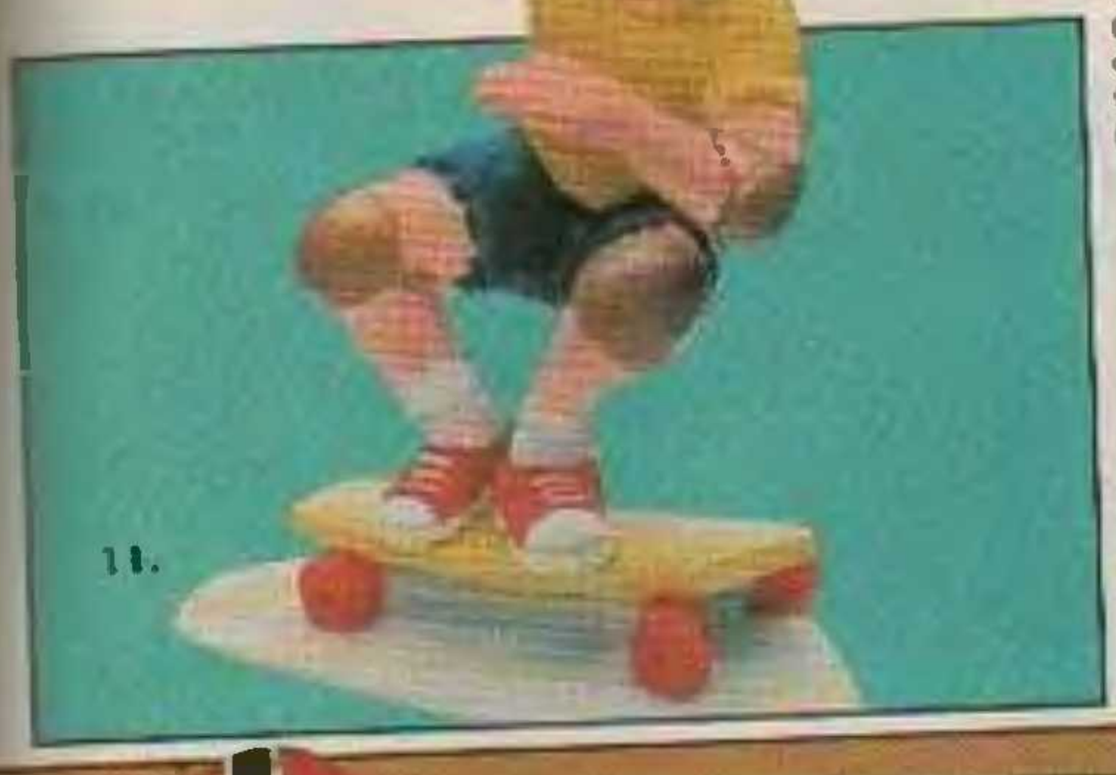
9. Junior Basketball Player. Just what your little guy would love atop his party cake! 4½" high. A colorful topper!
1306-X-7444. Each, 1.60

*CAUTION: Contains small parts. Not for children under 3 years of age.

Top A Party Cake With These Crowd Pleasers



10. Hockey Game. Two teams, each in a different color, include players and goalies. Color flow nets not included. Figures, 2¼".
1306-X-2183. 12-pc. Set, $1.60



11. Skateboard Stunt Rider. The latest craze is skateboarding and every child will be thrilled when this skateboard rider sails on the party cake! 5" high.
2113-X-2376. Each, $2.30

12. NEW! Sensational Soccer Player. Certain to score popular points on any party cake! 5" high.
2113-2627. Each, $2.30

Football Player.
little guy
his party
A colorful

Each, 1.60

small parts. Toy, in
3 years old and under

13. Junior Football Player. Little boy dressed in football gear, all set to go for a touchdown. Hand-painted plastic. 4½" high.
1306-X-7452. Each, $1.60

14. Football Team Set. 6 action-posed players—3 in blue and white, 3 in red and gold—are ready to make their cake top game a real competition! 2" high.
1306-X-9129. Set, $1.60

15. Super Bowl Football Set. Add excitement to the party! Set up a winning play with eight 2" high action-posed players and two 4½" high goal posts on 1½" picks. Hand-painted plastic set.
2113-X-2236. 10-pc. Set, $2.95

16. Football Player. Ready to run a winning play across a cake top. 4½" high.
2113-X-9362. Each, $1.60

17. Football Helmets. Colorfully striped molded helmets complete with facemasks. Assorted colors (sorry, no choice) in durable plastic. 1⅝" x 1¼".
2113-X-7559. Set, $1.60

All ages—adult in two sizes

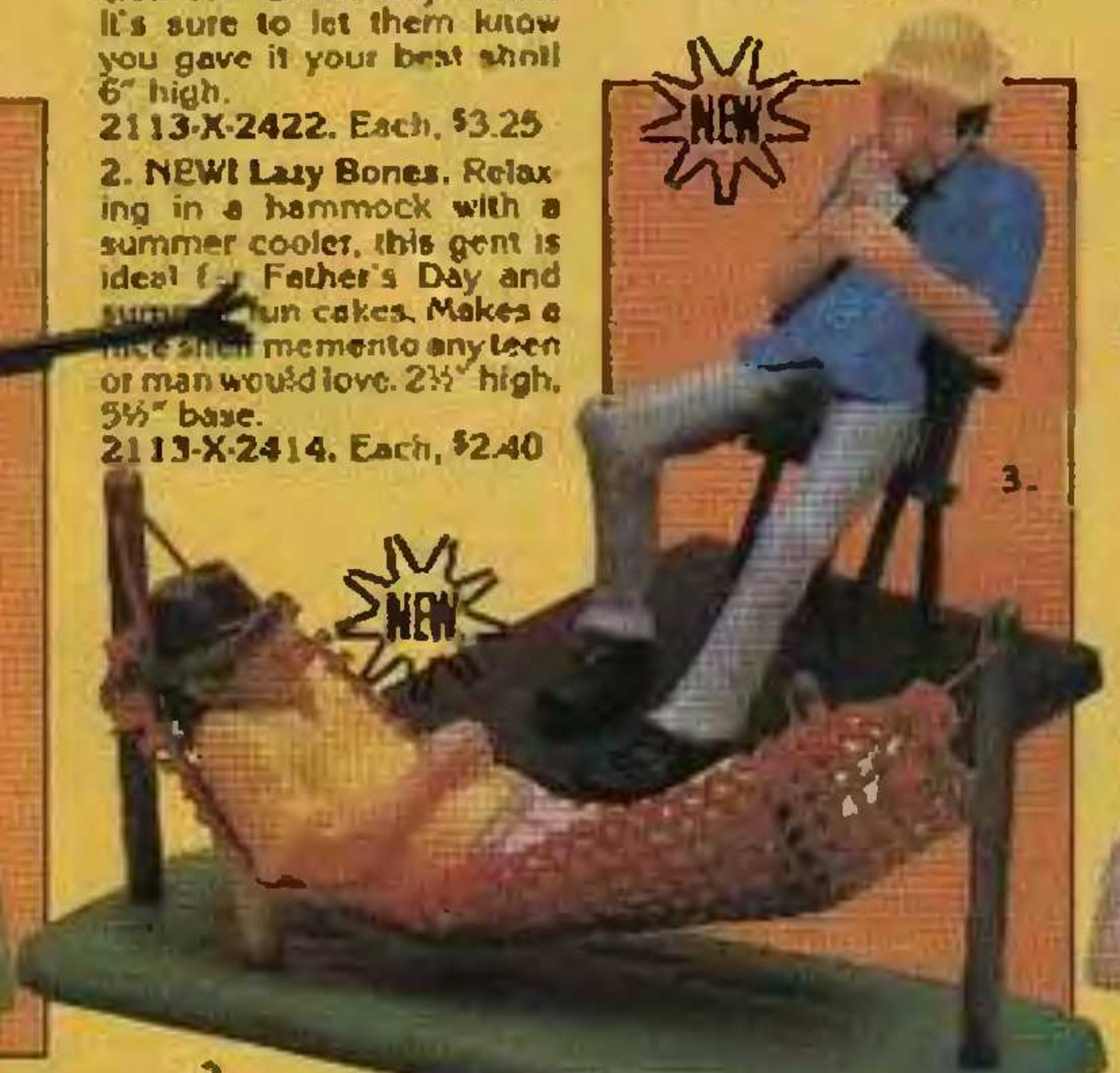
FOR SPORTS FANS

The Collector's Corner of Sporty Fellows
Wilton Exclusives!
Hand-Painted Plastic.

1.

1. NEW! Sharp Shooter. A hunting we will go! Put this amusing topper on birthday, club and Dad's Day cakes. It's sure to let them know you gave it your best shot! 6" high.
2113-X-2422. Each, $3.25

2. NEW! Lazy Bones. Relaxing in a hammock with a summer cooler, this gent is ideal for Father's Day and summer fun cakes. Makes a nice shelf memento any teen or man would love. 2½" high, 5½" base.
2113-X-2414. Each, $2.40



2.

3. NEW! Card Shark. Slouched in his chair, with a shifty eye and handful of lucky cards! Your cake will be dealer's choice when it's topped with this character. 4½" high, 4" base.
2113-X-2597. Each, $3.25

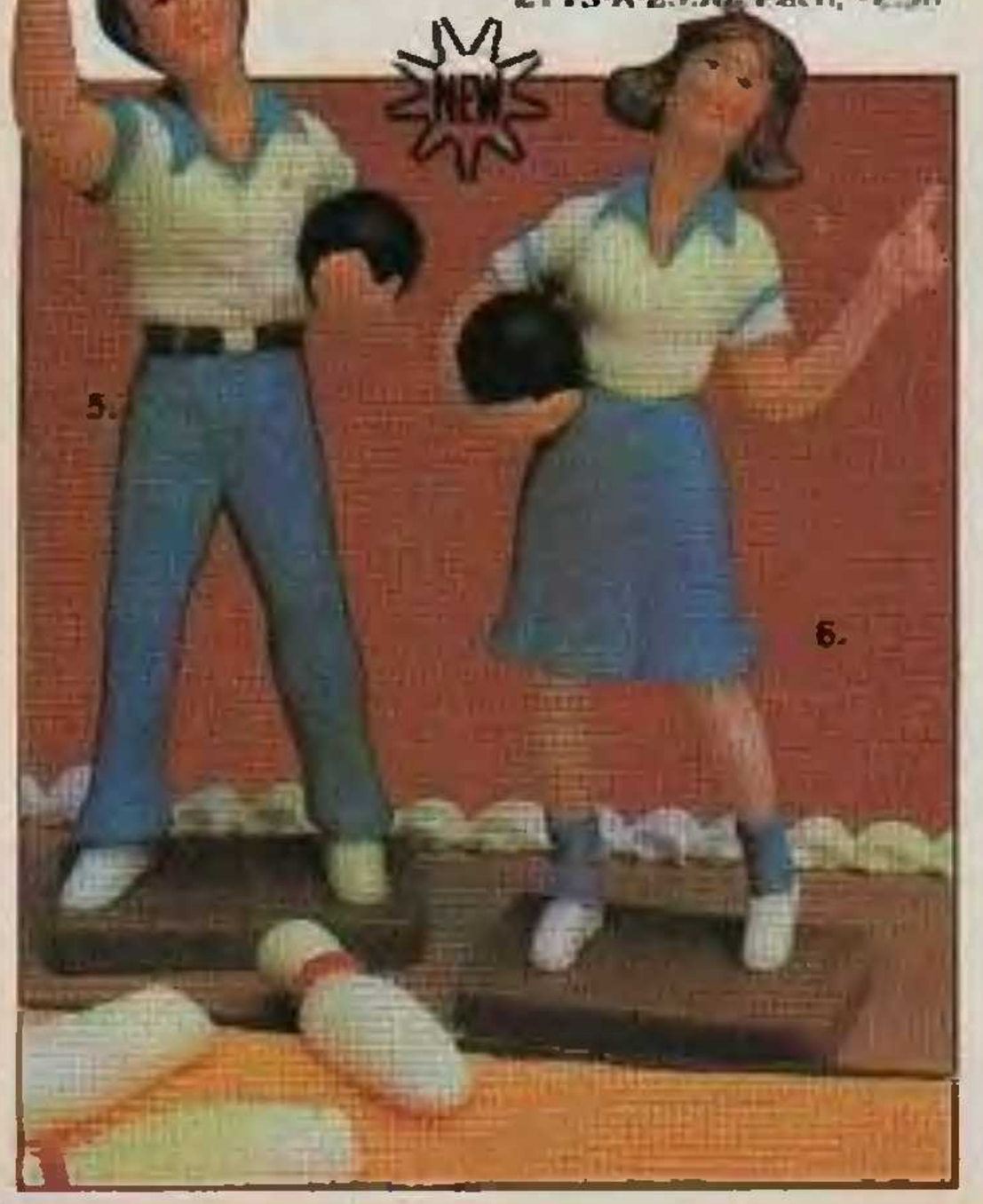
3.

4. NEW! L'il Cowpoke. [illegible] round-up of party fun, [illegible] rate a cake for kids [illegible] and adults with this [illegible] inspired figurine. He's the cutest dude you ever [illegible] 5⅛" high.
2113-X-2406. Each, [illegible]

4.

Top Of The League Figures And Picks

5. NEW! Male Bowler. In his special shirt and up for action. For a team captain or your favorite sport's cake. 6¼" high. Plastic.
2113-X-2538. Each, $2.30



5.

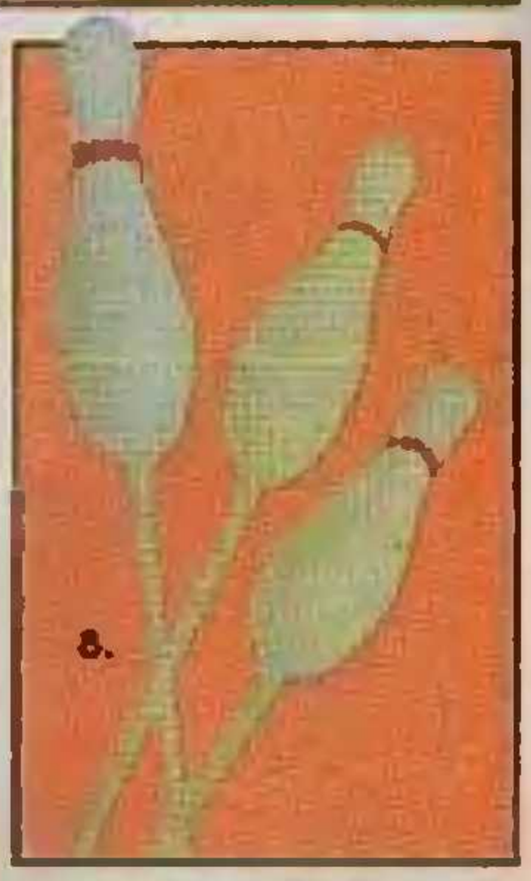
6.

7.

6. NEW! Female Bowler. For team cakes, birthdays, bowling banquet table trims. 5¼" high. Plastic.
2113-X-2503. Each, $2.30

7. Bowling Pin Set.* Authentic miniatures in plastic. Ten 1½" pins, four ½" balls. 14-pc. set.
1306-X-4909. Set, $1.20

8. Bowling Pin Picks. Trim cakes, cupcakes. Plastic. 1¾" pin on 2" pick. Pk. of 12.
1306-X-5102. Pk., $1.00



8.

*CAUTION: Contains small parts. Not intended for use by children under 3 years of age.

9. Salty Skipper. This sea-going captain is ready to sail on your cake top. Great for birthdays, summer or bon voyage parties. Plastic, 6".
1316-X-737. Each, $2.40

10. Derby Dan. They're off! Action-posed jockey and horse makes great cake or table trim. 4" high.
1316-X-877. Each, $1.70

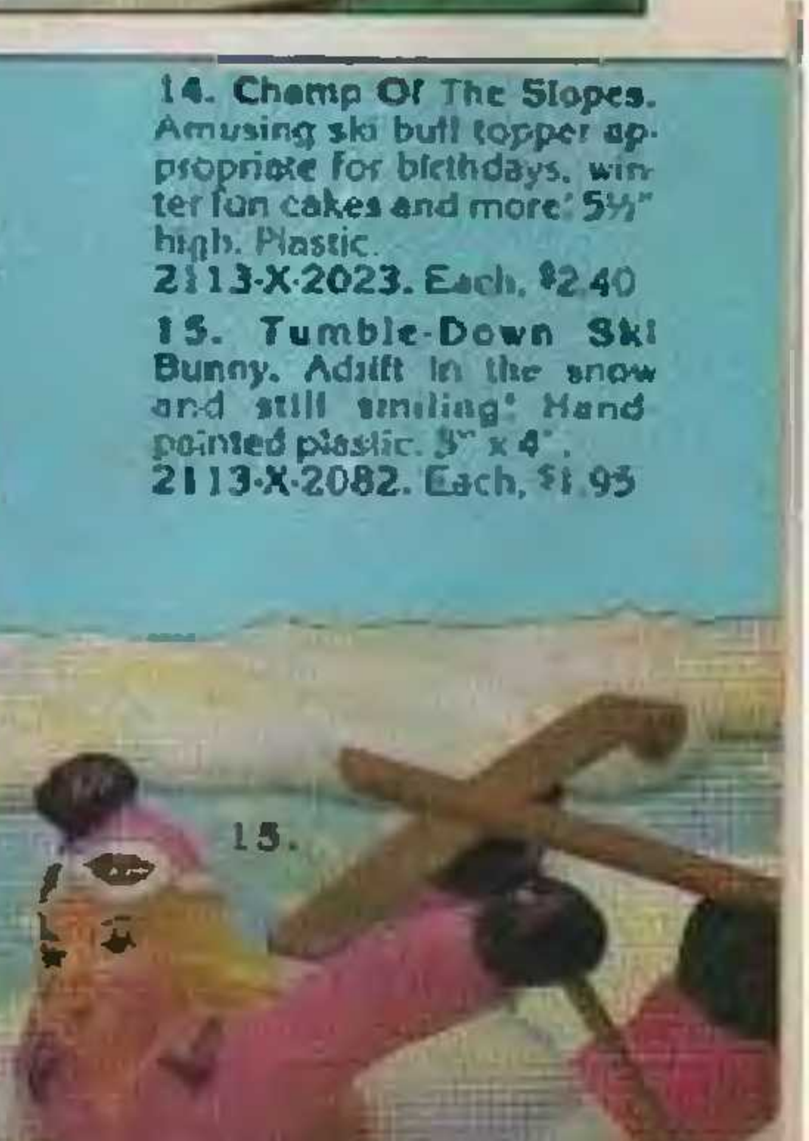
11. Jaunty Jogger. This chubby jogger is on his way to party stardom! Any athlete or weekend runner will adore this little fellow on the cake. Plastic, 4¾" high.
2113-X-2066. Each, $2.20

12. Snowmobiles. Mini-models scoot across cakes on runners that really turn. Plastic, 4⅞" x 2". One red and one yellow per package.
2113-X-9321. Pk. of 2, $2.60

13. Ski Set. For a favorite "hot dogger." Set includes skis, boots, poles. Accurate detailing with laces that unlace, clamps that work and poles that spin. Two 9" skis, boots and poles.
2113-X-7955. Set, $3.95

14. Champ Of The Slopes. Amusing ski buff topper appropriate for birthdays, winter fun cakes and more! 5½" high. Plastic.
2113-X-2023. Each, $2.40

15. Tumble-Down Ski Bunny. Adrift in the snow and still smiling! Hand painted plastic, 3" x 4".
2113-X-2082. Each, $1.95



HOLIDAY ACCENTS

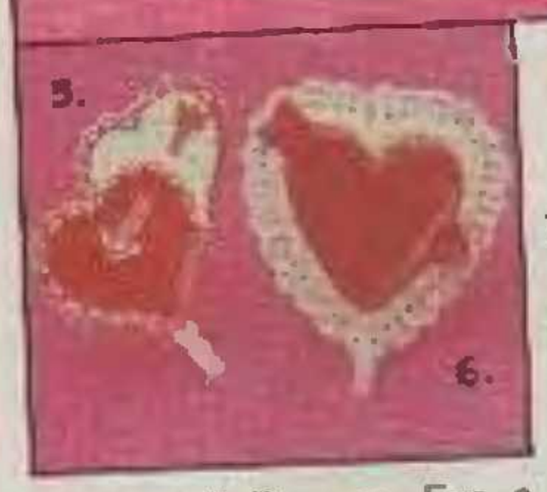
Welcome Springtime With Pert Wilton Trims

Hand-painted plastic

1. Easter Picks. A parade of chicks, bunnies and ducks for cakes, cupcakes, baskets and panorama eggs. 1½" high on 1½" pick. Pk. of 24.
2815-X-355. Pk., $3.25

2. Window Egg. To decorate and fill with icing trims, flowers. 3" x 2". Pk. of 4.
2110-X-1023. Pk., $2.30

3. Bunny Pick. Plastic bunny with paper ears. 2¼" high on 1½" pick. Pk. of 6.
1504-X-128. Pk., $1.10



4. "Love" Topper. For a special Valentine or birthday cake. 3" square.
1106-X-150. Each, $.80

5. Heart Picks. 1¾" high on 5" pick. Pk. of 12.
1502-X-9142. Pk., $1.10

6. Valentine Picks. Lacy-edged hearts. 1½" high on 1½" pick. Pk. of 12.
1502-X-1011. Pk., $1.10

7. St. Pat Hats. Top hats to fill with mints. Use as favors, cake trims, place setting markers. 2½" x 2".
1008-X-3172. 6 for $2.46

8. Shamrock Pick. With clay pipe design. Great cupcake trim. ⅝" on ⅜" pick. Pk. of 12.
1513-X-9124. Pk., $1.10

Create A Halloween Mood With Wilton Toppers and Picks

Hand-painted plastic

9. Tricky Trims. Little 3-D figures will add to the mystery and fun. 4-pc. set includes: 1½" pumpkin, 2" stump, 1¾" scarecrow, 2¼" witch.
1317-X-332. Set, $1.95

12. Witch. With full moon 2" on ½" pick. Pk. of 12.
1508-X-9182. Pk., $1.10

13. Black Pot. Brew up some fun. Fill with candy. 4¼" high.
1207-X-5222. Each, $.70

14. Mama Witch. Use with Black Pot on cake top. 5½" high.
1207-X-4481. Each, $1.00

15. Scary Ghost. House-haunter for table or cake. 4½" high.
1316-X-400. Each, $1.20

16. Wicked Witch. Riding on broomstick. For cake tops and sides. 4½" x 3¼".
1207-X-4470. 6 for $2.46

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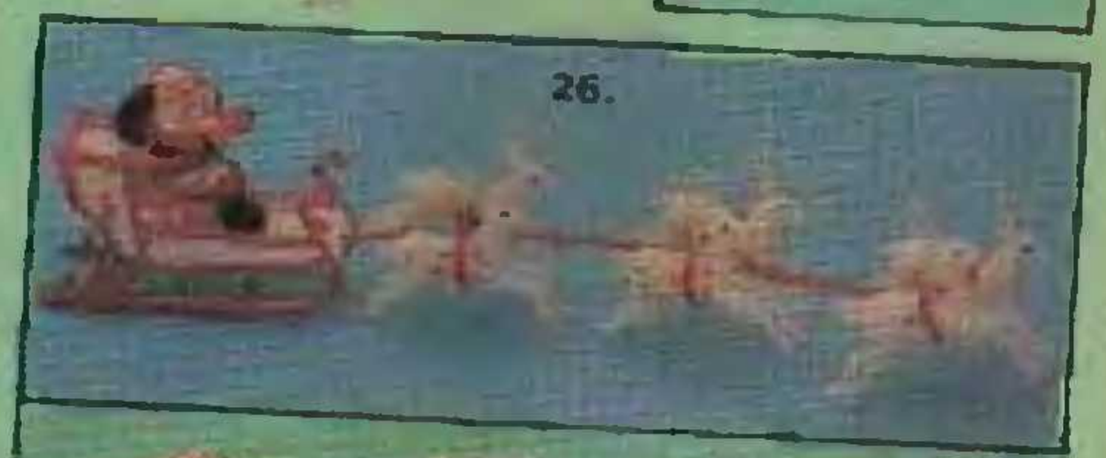
26.

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29.

Holiday Toppers For Christmas Treats
Hand-painted plastic

17. Nativity Scene*. Family, infant, 3 kings, shepherd, angel and animals. 2". Set of 12.
1317-X-316. Set. $2.20

18. Miniature Carolers.* Set of 3 choir members dressed in holiday colors. 1¾" high.
1317-X-243. Set. $1.40

19. Praying Angels. Kneeling pair for Christmas cakes, birthdays and baby christenings. 2¾" high. Pk. of 2.
1001-X-309. Pk., $1.70

20. Swiss Chalet Bank. Top cakes today, save tomorrow. Clever idea! 5" x 4½".
1309-X-7790. Each, $3.10

21. Noel Lanterns. Bow trimmed to put on holiday cakes, treats. 2¾" high on 1" pick. Pk. of 12.
1510-X-7640. Pk., $3.60

22. Jolly St. Nick. A Wilton exclusive to warm the hearts of everyone! A great cake topper or table decoration. 9½".
2113-X-2104. Each, $1.70

23. Mr. & Mrs. Santa*, in rocking chairs. 1¾" high.
1317-X-286. Set, $1.40

24. Skating Mr. & Mrs. Santa. Ready to skate happily on cake top or sides. 3½" x 4½". With 4" detachable pick.
1317-X-324. Each, $2.40

25. Skiing Santa Claus. For cakes or holiday displays. 1¾" x 4".
1201-X-1572. 6 for $2.50

26. Santa and Sleigh. That jolly old elf with his team will make any cake a fantasy come true. 9¾" long. 2¾" high.
1201-X-339. Each, $1.60

27. Christmas Picks. Santa, wreath, candle and more. 1¾" on ½" pick. Pk. of 12.
1501-X-8620. Pk., $1.10

28. Turkey Figurine. This perky turkey will delight all of your little gobblers. Top cakes, place in centerpieces. 2¾".
1316-X-133. Each, $.90

29. New Year's Eve Clock. Let it center a cake top or trim a display. 4" diameter clock is about to strike midnite to "ring out the old, ring in the new". Plastic.
1209-X-106. Each, $1.00

30. Champagne Glass. Crystal-clear, stemmed glasses will toast the New Year. The bride and groom or the guest of honor. Fill with piping gel to look like liquid. Plastic. 2" diameter. 2" high. Pk. of 6.
2110-X-4162. Pk., $1.49

BRIDAL SHOWERS

A Wilton Exclusive!
For Showers, Engagement Cakes, Bachelor Parties!
The reluctant groom and his lovely bride will add a whimsical touch to any pre wedding celebration. Hand-painted figures of plastic; nylon tulle veil. Choose couple alone or on base trimmed with flowers.

1. Reluctant Groom Ornament. She's got him hooked! Couple pose beneath an arch of white and yellow fabric flowers on plastic heart base. 10" high.
110-X-1003. Each, $14.25

Reluctant Groom Couple. Figures only. 5½" Plastic.
1316-X-9520. Each, $4.50

2. Shell Favor. Openwork lace seashell holds a bridesmaid's gift, candy or place-card. 2¾"x2". Plastic.
1008-X-8379.
Pk. of 12, $1.95

3. Lacy Heart Favor. For shower and Valentine's Day favors to fill with mints, nuts, rice. 2¾"x½". Plastic.
2110-X-3042. Pk. of 4, $.85; 20

4. Wedding Bell Baskets. A festive touch at Christmas, too. Fill with foil-wrapped chocolates. 3"x3½". Plastic.
1008-X-505. Pk. of 6, $1.60

5. Old-Fashioned Baskets. Woven-look baskets with ruffled handles, ideal for candies, tiny straw flowers. 3⅛" x 2½". Plastic.
2110-X-4170. Pk. of 4, $.90

6. Flower Baskets. Graceful garden baskets to fill with icing flowers on wire stems. 3" x 3". Plastic.
1008-X-904. Pk. of 6, $1.60

1.

2. 3.

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Frame craft art

Frame place cards

11.

Use on cake tops

7. Serene Swans. Elegant swans make perfect candy cups or fill with tulle and place on cakes. 2½" x 2¾". Plastic.
1002-X-11. Pk. of 6, $1.40

8. Sprinkling Can. Pastel watering cans make adorable shower favors. Pink, blue or yellow trim. (Sorry, no choice.) 2" x 4". Plastic.
2110-X-9709. Pk. of 4, $1.40

9. Party Parasols. Little twirls of openwork lace in white plastic. Decorate with multi-color drop flowers for dainty effect on cake tops. 4" top on 5" stem.
2110-X-9296. Pk. of 4, $1.60

10. Parasol Baskets. Stem up umbrellas with handles hold mints, candies, pla cards in pink and yell plastic, 6 of each color. 4
1008-X-9669.
Pk. of 12, $1.70

11. Miniature Easel. "Pr as a picture" frame with ea to hold a favorite photo weddings, anniversari birthday baby pictures place craft art for a disp that's super special. 2 white plastic frame. o with gold-color design. 5 x 4½".
1099-X-138. Each, $1.20

BABY SHOWERS

For Precious Moments!
Baby-Sweet Toppers

1. Bootie Ornament. Sparkling, crystal-clear bootie pair are laced with pastel ribbons. On heart base with baby bracelet trims. Makes a treasured keepsake. 5" high. Plastic.
111-X-2500. Each, $5.95

2. Dainty Bassinette. With flower and bow designs to greet the new arrival. Fill with candy or figure pipe a baby 3" long. Plastic.
2111-X-9381. Each, $.70

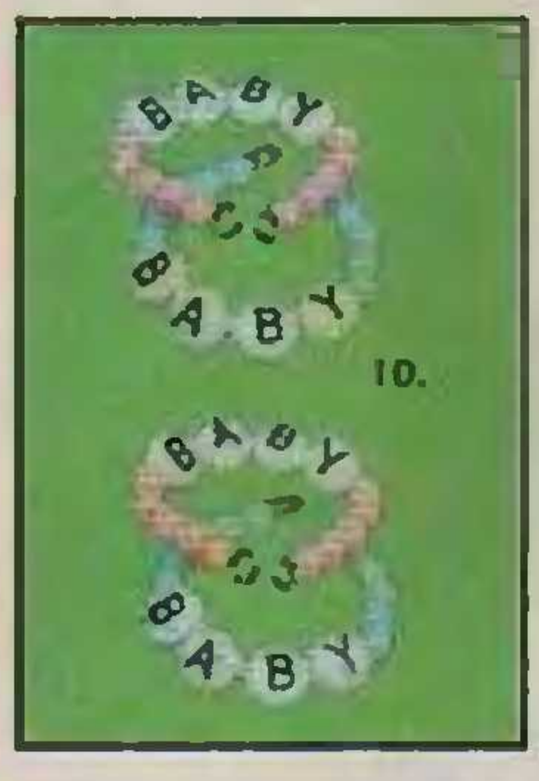
3. Crystal-Clear Bootie. Special candy cups for the baby shower table. See-thru plastic lets pastel candies show clearly. 4½" long.
1103 X-9332. Pk. of 2, $1.40

4. Tiny Toddler. For baby's first birthday! Darling tot takes first step. 4½" high Plastic.
1103-X-7437. Pink, Ea., $1.95
1103-X-7429. Blue, Ea., $1.95

5. Barefoot Baby. Playful toddler is the perfect topper. 3⅝" high. Plastic.
2113-X-918. Pink, Ea., $1.40
2113 X-926. Blue, Ea., $1.40

6. Baby Christening. Infant in christening dress will mark the special event. 3⅜" long. Plastic.
1103-X-7909. Pink, Ea., $1.60
1103-X-7895. Blue, Ea., $1.60

7. Sleeping Angel. Heavenly baby has dreamy expression. Set of pink and blue angels. 2⅜" x 1⅜". Plastic.
2113-X-2325. Pk. of 2, $1.20



8. Babe in a Bower. Lacy arch and base hold sleeping babe. 5½" high. Plastic.
115-X-913. Pink, Ea., $4.95
115-X-905. Blue, Ea., $4.95

9. Lullaby Ornament. Innocent baby sleeps beneath a filigree heart trimmed with tulle and fabric rose 6" high. Plastic.
115-X-948. Pink, Ea., $3.60
115-X-921. Blue, Ea., $3.60

10. Baby Bracelet. Pink and blue plastic, beaded bracelets spell baby. 1" diam. Set of 4.
2111-X-72. Pk. of 4, $1.40

11. Flying Stork. Delivering the new-born. 2½" high. Plastic.
1103-X-1773. 6 for $2.28

12. Mama Stork. Stork in a basket with clever message on base. 3⅛" high. Plastic.
1305-X-6303. Each, $1.60

13. Mr. Stork Ornament. Standing tall on one leg atop base with rattle and bracelet trims. Charm shower cakes or table. 4⅜" high. Plastic.
115-X-1502. Each, $3.60

All items are made in Hong Kong. Price is made in U.S.A. or Canada unless otherwise noted.

Brighten Up Party Cakes With Colorful Candles

1. NEW! LOONEY TUNES™ Character Candles. BUGS BUNNY™ PORKY PIG™ and TWEETY™ candles to light your birthday cakes any occasion cakes. With birthday circle and numbers 1-6. These lovable, famous cartoon friends will delight guests of all ages. Perfect party accents. 3½" high.
2811-X-888. BUGS BUNNY. $1.00
2811-X-802. PORKY PIG. $1.00
2811-X-845. TWEETY. $1.00

™ & © 1979 Warner Bros. Inc.

2. Sesame Street Character Candles. Choose BIG BIRD, OSCAR THE GROUCH or COOKIE MONSTER. With birthday circle and numbers 1-6. Each 3½" high.
2811-X-39. Big Bird. $1.00
2811-X-12. Oscar The Grouch. $1.00
2811-X-47. Cookie Monster. $1.00

© 1979 Children's Television Workshop. BIG BIRD, COOKIE MONSTER, OSCAR THE GROUCH & Sesame Street are trademarks of Children's Television Workshop. All rights reserved.

Holiday Candles. [illegible] maps cakes, center[illegible] your holiday cake[illegible]

3. Heavenly Angels.
2811-X-535. Girl Angel. $1.00
2811-X-551. Boy Angel. $1.00

4. Ho! Ho! Santa Candles. For merry celebrations.
2811-X-527. Each, $[illegible]

5. Mr. Snowman Candles. Happy little snowmen will brighten up party cakes.
2811-X-543. Each, $[illegible]

6. NEW! BUGS BUNNY™ Carrot Candle Holders. Now you can put BUGS BUNNY on cake tops and the carrot candle holders! A specially bright idea for Easter days. Includes 6" BUGS BUNNY and six 2" carrot candle holders. Plastic.
2113-X-2546. Set, $3.50

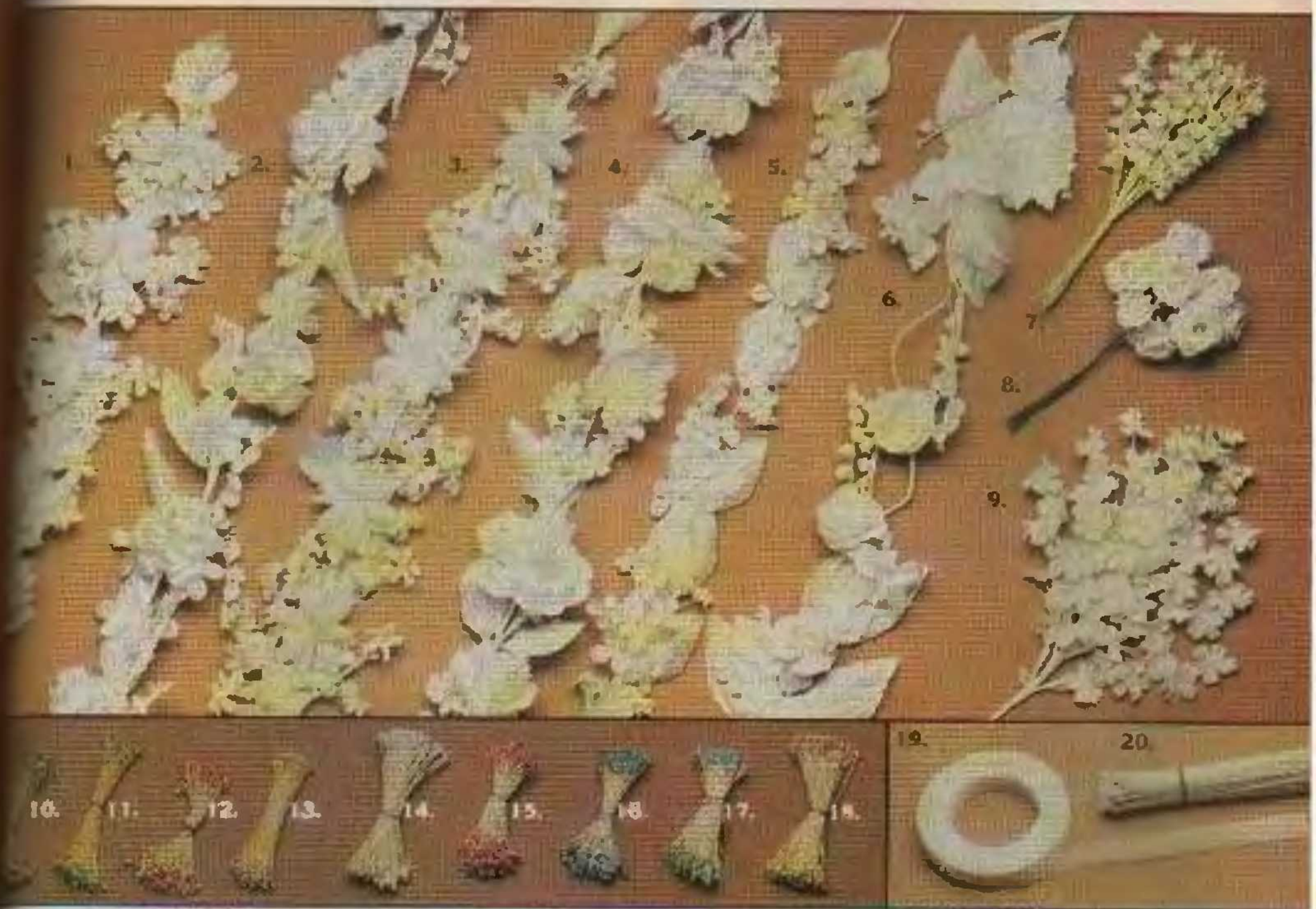
™ Indicates Trademark of Warner Bros. Inc. © 1979

7. NEW! Spacemen & Robot Candle Holders. Set of each 2½" spaceman and 2¾" robot candle holders will make any cake simply out of this world. Plastic.
2111-X-2024. Pk. of 6, $2.50

8. Birthday Signs. Assorted colors of blue, yellow and red. 3" x 1¾". Plastic.
1106-X-118. Pk. of 12, $1.50

9. Crystal Clear Holders. Add sparkle, catch wax drips. Fit candles to 4" tall. One pick. Pk. of 12. Plastic.
1107-X-1021. Pk., $.75

ARTIFICIAL FLOWERS



21.

For Marzipan Leaves see page 149.

	No. 63 (2¼")		No. 64 (2")		No. 65 (1¾")		No. 66 (1⅜")		No. 67 (1¼")	
Gold	6313	$1.95	6410	$1.70	6518	$1.60	6615	$1.40	6712	$1.30
Silver	6320	$1.95	6429	$1.70	6526	$1.60	6623	$1.40	6720	$1.30
Green	4639	$2.40	4647	$2.20	4655	$2.00	4663	$1.95	4670	$1.60
White Satin					6501	$1.40				

Choose From a Variety of Pretty Blossoms

1. Blossoming Spray. Feathery white star flowers with pearly centers and tiny white and yellow daisies. 14" long.
204-X-2252. Each, $3.00

2. Rose Cascade Arch. All-white roses and lily of the valley for a classic combination. 11" long.
204-X-13807. Each, $2.75

3. Star Flower Spray. Frothy white flowers and white and yellow daisies. 20" long.
204-X-62409. Each, $4.75

4. Orchid Spray. Exotic white orchids amid lush little blossoms. 19" long.
204-X-10700. Each, $4.75

5. Petite Floral Spray. Clusters of tiny white and yellow daisies and leaves. 19" spray.
204-X-6258. Each, $3.00

6. Carnation-Lily Arch. Entwined carnations and lily of the valley. 10".
204-X-13505. Each, $3.75

7. Lily of the Valley Bouquet. 5" 6" long sprigs in pastel colors. Bunches of 12.
204-X-829. Yellow. 3/$3.00
204-X-871. Pink. 3/$3.00
204-X-810. Blue. 3/$3.00
204-X-802. White. 3/$3.00

8. Rose Cluster. Dainty bouquet. 4½" long. White.
204-X-12509. 2 for $3.00

9. Lilac Bouquet. Tiny white-petaled blossoms. 8" long bunch.
204-X-1681. Each, $3.00

Stamens. 144 bunch. Specify 1005-X-number. $1.00 per bunch.

10. 307. Yellow/Blue
11. 358. Yellow/Green
12. 7867. Yellow/Red.
13. 7875. Yellow.
14. 102. Pearl White
15. 129. Pearl Pink
16. 145. Pearl Blue
17. 160. Pearl Green.
18. 201. Pearl Yellow.

19. Florist Tape. For covering wire stems of icing and gum paste flowers and forming bouquets. Stretchable, self-sealing ½" wide tape. Two 90' rolls per package. White.
409-X-614. Pk., $1.95

20. Florist Wire. For gum paste and icing flowers, figure piping support. 18" long, medium weight, cloth covered wire. 175/Pk. White.
409-X-622. Pk., $4.75

21. Artificial Leaves. Green cloth, gold, silver, white leaves for icing flower trims, wedding cakes. 144 leaves per package.
Order 1005-X-number.

Paper products made in Hong Kong. Stamens and flowers made in China. Leaves made in Japan.

CREATE-A-TOPPER

Make An "Original" Topper With Wilton Components

All components (except anniversary signs) are made of durable white plastic. Figures are hand-painted. Floral sprays on page 141.

1. Wishing Well. Handle turns, removable bucket. 4¾" x 3".
205-X-327. Each, $2.90

2. Arch Canopy Trellis. Pearl-like arch. 6¾" x 3½".
205-X-6015. Each, $1.95

3. Petite Garden House. 9" x 5". (Unassembled 7 pcs.) Instructions included. Plastic modeling glue required.
205-X-8298. Each, $3.50

4. Mini-Bench. 3⅝" x 1". (Unassembled, 3 pcs.)
205-X-3008. Each, $.80

5. Picket Archway. Gate swings open. 5½" x 9¾".
205-X-343. Each, $1.95

6. Gate-Top Arch With Plate. (Plate not pictured.) Dainty filigree arch opens for a unique display. With heart-patterned base. (Unassembled, 2 pcs.) Plastic modeling glue required.
205-X-3482. Each, $2.10

7. Curved Gothic Window With Plate. (Plate not pictured.) A reverent setting. 9" x5". (Unassembled, 2 pcs.) Plastic modeling glue required.
205-X-3059. Each, $2.95

8. Petite Gothic Window With Plate. (Plate not pictured.) Add colored piping gel for stained glass effect. 7⅛" x 5". With heart-patterned base. (Unassembled, 2 pcs.) Plastic modeling glue required.
205-X-2672. Each, $1.95

9. Seed Pearl Heart. Romantic backdrop for any figurine. 7" x 6½".
205-X-1005. 3 for $2.40

10. Filigree Hearts. Beautiful backdrops for figurines.
205-X-1528. 4" Heart, 6 for $1.98
205-X-1500. 7" Heart, 3 for $1.80

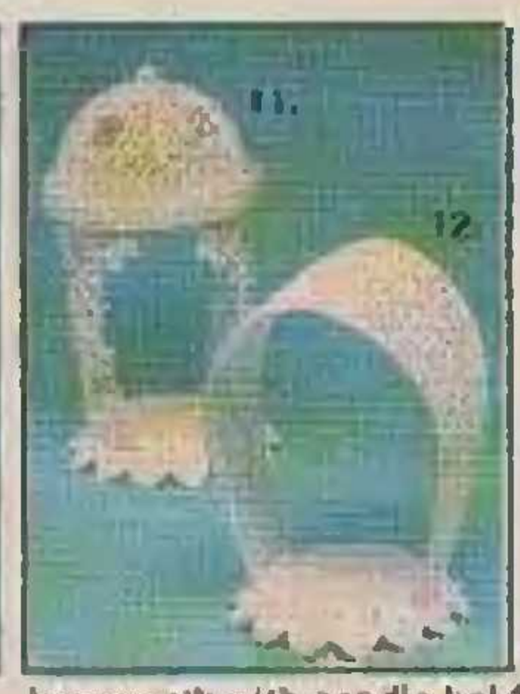
11. Garden Gazebo. With dainty filigree lace dome. 8⅛" x 4¼". (Unassembled, 4 pcs.) Instructions included. Plastic modeling glue required.
205-X-4100. Each, $3.50

12. Italian Filigree Archway. Delicate curve of lace set on a heart base. 7" x 4½". (Unassembled, 2 pcs.)
205-X-8115. Each, $3.50

13. Keepsake Dome. See through dome on wood toned base displays any Wilton petite ornament. Plastic. 7½" x 6¾".
208-X-1137. Each, $8.25

Anniversary Emblems
Shining metallic plastic or foil in silver (25); gold (50).

14. Candle Holder Wreath. Two-sided shiny plastic number wreath with candle holder top. Flat base. 5½" x 5". (Candle not included.)
1102-X-7180. 25th, Each, $1.20
1102-X-7191. 50th, Each, $1.20

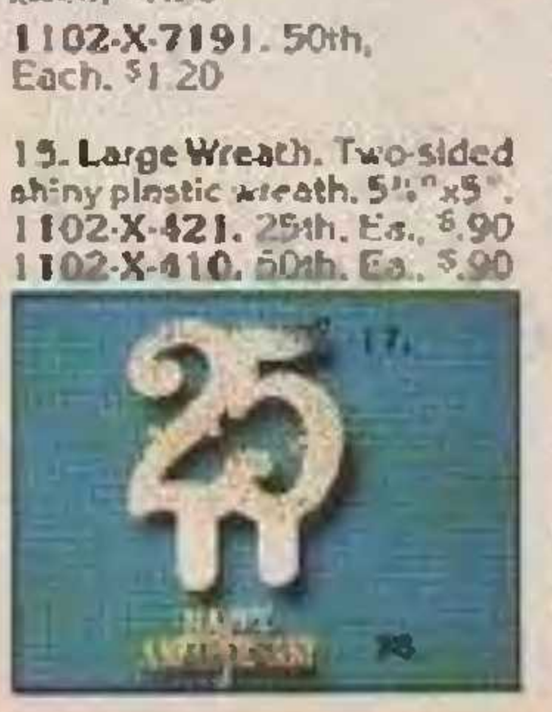


15. Large Wreath. Two-sided shiny plastic wreath. 5⅛"x5".
1102-X-421. 25th, Ea., $.90
1102-X-410. 50th, Ea., $.90

16. Place Card Wreaths. Make lovely anniversary place cards with these shining foil paper wreaths with adhesive backs. 2"x2¼". Pk. of 25.
1102-X-9321. 25th, Pk., $1.30
1102-X-9310. 50th, Pk., $1.30

17. Anniversary Numerals. Two-sided foil numbers with push-in prong base. 5½" x 3¾".
1102-X-829. 25th, Ea., $.90
1102-X-810. 50th, Ea., $.90

18. Anniversary Picks. 6 plastic picks spell out your happy wish. 3" x 2⅛".
1505-X-254. Silver, Pk., $1.95
1505-X-203. Gold, Pk., $1.95



Engagements, Weddings, Anniversaries! Make Them More Special With Wilton Figurines

19. Kissing Angels. Bowing towards each other, or use alone. 4" high white plastic.
1001-X-473. Set of 2, $2.40

20. Bridesmaids. In pretty pastel gowns with cloth bows. Use with Stairsteps, p. 173. Pk. of 6. 1¾" high.
1107-X-82. Pink. Pk., $1.40
1107-X-66. Blue. Pk., $1.40
1107-X-90. Yellow. Pk., $1.40
1107-X-74. Green. Pk., $1.40

21. Groom. 1⅝" high. In formal tuxedo. Plastic.
1107-X-414. Blk. Ct. Ea., $.35
1107-X-422. Wht. Ct., Ea., $.35

22. Bride. In white dress with cloth bow, tulle veil. 1⅝" high. Plastic.
1107-X-58. Each, $.35

23. White Bird. Singing on branch. Plastic.
1316-X-1202. 4¾". Ea., $2.30
1316-X-1210. 2½". 2, $1.10

24. Bridal Couples. Choose white or black couples, regular or petite, black or white coat on groom. Bride has tulle veil. Reg. size 4½". Petite 3½".

Regular White Couple.
202-X-8110. Black Coat. Each, $3.50
202-X-8121. White Coat. Each, $3.50

Petite White Couple.
2102-X-820. Black Coat. Each, $2.95
203-X-8220. White Coat. Each, $2.95

Regular Black Couple.
202-X-8154. Black Coat. Each, $3.50
202-X-8162. White Coat. Each, $3.50

Petite Black Couple.
203-X-8256. Black Coat. Each, $2.95
203-X-8264. White Coat. Each, $2.95

25. Holly Hobbie™ Couple. Adorable young couple walk hand in hand for your cake top display. 4½" high.
206-X-100. Each, $4.40

™ American Greetings Corp., 1979

26. Loving Couple in 2 Sizes. Bride in tulle veil kisses groom on little gold-trimmed loveseat.
2111-X-6453. 3¾". Each, $4.00
203-X-107. 1⅝". Each, $2.20

27. Kissing Couple. Famous little couple pose for your cake top. 4" high.
202-X-171. Each, $3.50

28. Anniversary Couple. 3½" high. Gown in gold for 50th, silver for 25th.
203-X-2827. 25th. Ea., $2.95
203-X-1820. 50th. Ea., $2.95

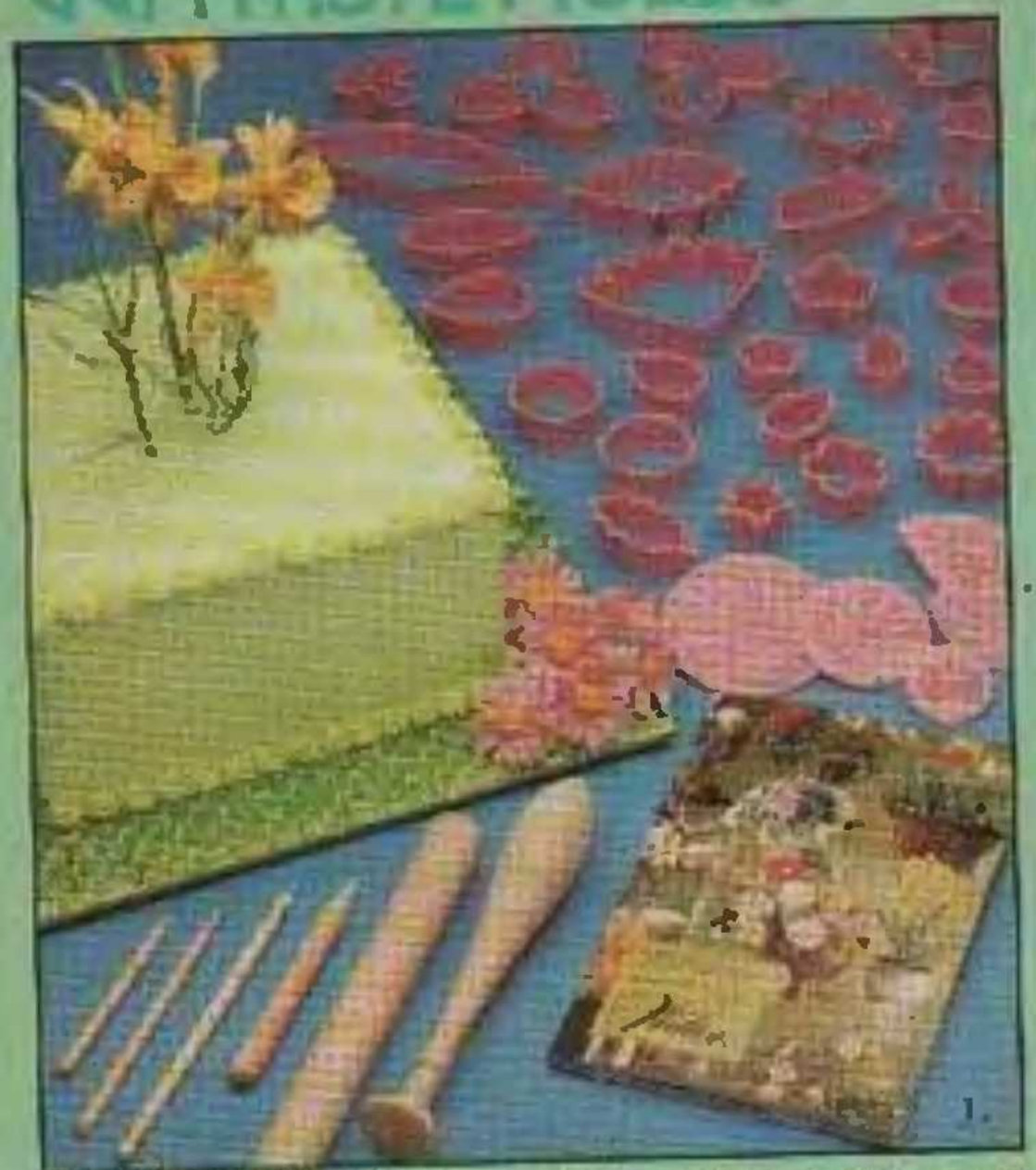
29. Heart Base. Two-piece easy-to-assemble base with beaded trims. Needs glue.
201-X-7330. 4½" x 2". Each, $7.00
201-X-7846. 3¼" x 1½". Each, $1.60

30. Floral Scroll Base. Two-piece, easy-to-assemble base. A pretty stand for cherubs. Needs glue. 4½" x 2½".
201-X-302. Each, $2.10

31. Petite Decorator Base. Plastic base for displaying figurines. 3½" x 1¾".
201-X-7889. Each, $1.30

Numbers on these pages refer to Index alphabetical guide with Party Guide

GUM PASTE MOLDS



The Wilton Way of Making Gum Paste Flowers. 62-page, full color instruction book.
907-X-104. Each. $15.95

Metal Cutters. For flowers.
1908-X-100. 19-pc. Set. $17.50

Wooden Modeling Stick and Miniature Rolling Pin.
1904-X-404. 6-pc. Set. $5.30

Orchid and Leaf Molds. Duo of thin plastic molds.
1906-X-251. 2-pc. Set. $1.65

Discover the Wilton Gum Paste Method!
Gum paste, also referred to as "candy clay", is a pliable substance used to model and mold fancy trims, flowers, centerpieces and decorative accents. It is made from a recipe of Wilton Gum-Tex™, glucose, water, lemon juice, and confectioners' sugar. Utilizing flexible plastic molds, cutters and wooden tools — anyone can create gum paste flowers, favors and beautiful figures!

1. Flower Garden Cutter Set. Featuring 26 plastic cutters that shape whole gum paste flowers and petal cluster, 5 plastic leaf molds, 6 wooden modeling tools and full-color instructions.
902-X-767. 36-pc. Set. $8.95

Gum Paste Materials.
To prepare perfect gum paste, be sure to use quality Wilton ingredients. Keep a supply of these gum paste basics on hand, in airtight plastic bottles.

For florist wire and tape see page 141; for wooden sticks see page 147.

2. Glucose. Basic ingredient that gives a cohesive, moist quality to gum paste. 24 oz. container.
707-X-109. Each. $4.25

3. Gum-Tex™. Necessary ingredient which provides gum paste with pliability and elasticity. 6 oz. plastic container.
707-X-117. Each. $5.25

4. Baroque Gum Paste Molds. Create exciting, sculptured effects for cakes, easily! Six designs — Laurel Wreath, Classic Scroll, Wheat, Cameo, Scroll, Royal Crest and Rose Window — all characteristic of Baroque architecture. Gum paste molds add a new and truly artistic dimension to cake decorating. And these detailed molds can add richness to your cake. Set includes 12 long-wearing, plastic molds and full-color instruction/idea booklet. In a permanent storage box.
1906-X-1299. Set, $10.50

Learn Professional Techniques At Home!
5. Gum Paste Course Kit. Learn to form unusual flowers including the exotic orchid and elegant calla lily. The complete Gum Paste Course Kit gives everything you need to make fabulous gum paste flowers and even mini sugar decorations. Kit includes full-color book of instructions taught by gum paste expert Angela Bellocq, metal flower cutters, wooden modeling sticks, miniature rolling pin, plastic orchid and leaf molds.
902-X-756. 28-pc. Set. $37.95

Make Action Gum Paste Figures!
6. Wilton People Molds. Form a man, woman, 10-year old and 5-year old child, angels, characters — almost any figure, in almost any position! Gum paste figures are easy to create! This set includes a fully-illustrated, easy-to-follow instruction book, four 3-part molds (man, woman, 10-year old, and 5-year old child).
1906-X-5154. Wilton People Molds. $13.50

FOOD COLOR

1. Liquid Food Colors in 2-Ounce Bottles	2. Paste Food Colors In 1-Ounce Jars
603-X-108. Lemon Yellow	610-X-108. Lemon Yellow
603-X-124. Lemon Lime	610-X-124. Lemon Lime
603-X-159. Golden Yellow	610-X-159. Golden Yellow
603-X-203. Orange	610-X-203. Orange
603-X-256. Pink	610-X-256. Pink
603-X-302. Christmas Red	610-X-302. Christmas Red
603-X-353. Watermelon	610-X-353. Watermelon
603-X-401. Rose	610-X-401. Rose
603-X-450. Copper	610-X-450. Copper
603-X-507. Brown	610-X-507. Brown
603-X-558. Grape	610-X-558. Grape
603-X-604. Violet	610-X-604. Violet
603-X-655. Royal Blue	610-X-655. Royal Blue
603-X-700. Sky Blue	610-X-700. Sky Blue
603-X-752. Kelly Green	610-X-752. Kelly Green
603-X-809. Leaf Green	610-X-809. Leaf Green
603-X-851. Moss Green	610-X-851. Moss Green
603-X-906. Red-Red	610-X-906. Red-Red
603-X-981. Black	610-X-981. Black
Each, $2.20	Each, $1.10
Except Red-Red, $2.60	Except Red-Red, $1.70

1.

2.

A Rainbow of Colors For Bright Party Cakes!

3.

4.

5.

Save on Paste Food Color Kits

Brighten Up Your Cakes With Exciting Wilton Colors

The best colors for any decorating need come from Wilton. Choose paste food colors for deepest decorating tones. liquid food colors for bright, pastel shades. **Note:** Always mix dark colors 1-2 hours before using so icing will reach its true color. Lemon juice in icing will cause colors to change shades.

3. Meringue Powder Mix. Add water and confectioners' sugar to make royal icing. (Recipe on p. 9:)
702-X-6007. 4 oz. Ea. $3.50
702-X-6015. 8 oz. Ea. $5.75
702-X-6023. 16 oz. Ea. $9.50

4. Food Flavors. Concentrated extracts for cooking, baking, and candy-making. 2-ounce bottles. Each, $1.10
604-X-2008. Almond
604-X-2024. Banana
604-X-2040. Butter
604-X-2075. Coconut
604-X-2090. Lemon
604-X-2113. Black Cherry
604-X-2131. Orange
604-X-2148. Peppermint
604-X-2164. Raspberry
604-X-2199. Rum Butter
604-X-2210. Strawberry
604-X-2237. Clear Vanilla

5. Edible Glitter. Add sparkle to flowers, ornaments. ¼ oz. plastic jars.
703-X-1204. White. Each $2.25
703-X-1220. Green, Each $2.25
703-X-1212. Gold, Each $2.25
703-X-1239. Red, Each $2.25

6.

6. Marzipan Leaves. Choose from 4 assorted leaf shapes on 1" stems. 100 per package. (See other leaves, 14:.)
1005-X-1000. Package, $4.95

Each contains popular colors. We reserve the right to substitute colors when necessary.

7. 10-Color Kit. Ten 1-oz. jars for busy decorators including Violet, Leaf Green, Royal Blue, Brown, Black, Pink, Watermelon, Moss Green, Orange, Lemon Yellow.
601-X-5569. 10-Color Kit. $9.95

8. 8 Color Kit. Eight ½ oz. jars for the new decorator including Christmas Red, Lemon Yellow, Leaf Green, Sky Blue, Brown, Orange, Pink and Violet.
601-X-5577. 8-Color Kit. $6.50

Make Beautiful Fondant Cakes!

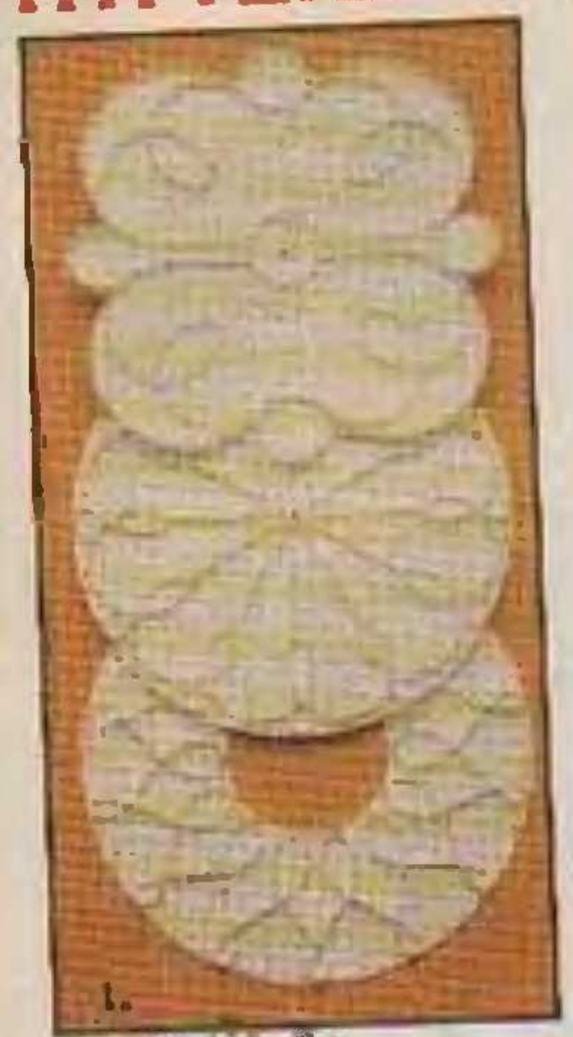
9. Rolled Fondant Mix. Make velvety smooth, rollable fondant to cover birthday, holiday, wedding, any occasion cakes. All you add is shortening and confectioners' sugar. Everything else you need is in the mix. Directions on label. 22 oz.
2701-X-164. Ea. $4.95

10. Fondant Marking Wheel. Ridged metal wheel on plastic handle traces pattern marks decorating details accurately. Perfect for marking rolled fondant cakes. 3".
409-X-8046. Each, $1.00

9.

10.

PATTERN TOOLS



Design Aids For Precise Decorations
All of durable, washable plastic for years of use.

1. 3-Pc. Cake Top Pattern Press. Design a cake quickly! Simply place on iced cake top, make indentations and cover with icing decorations. Set of 3, 8" diameter.
2104-X-3128. Set, $5.95

2. Tree Formers. Make trees, pine cones and bushes with special cone former. 6½" high. Set of 4.
417-X-1150. Set, $2.40

3. 9-Pc. Pattern Press Set. Press one or combination of designs on iced cake top or sides, outline with tube and icing. 9 different patterns. 2½" to 5" high.
2104-X-3101. Set, $4.25

4. Flower Formers. Make curved, natural-looking flowers, leaves. Set of 9 plastic formers 11" long in 3 different widths. 1½", 2", 2½"
417-X-9500. Set, $5.30

Cake Side Former Set. (Not shown) Shape curvy cake side decorations to fit 6"-16" cakes. Set has seven, 4" x 10" formers.
417-X-139. Set, $4.95

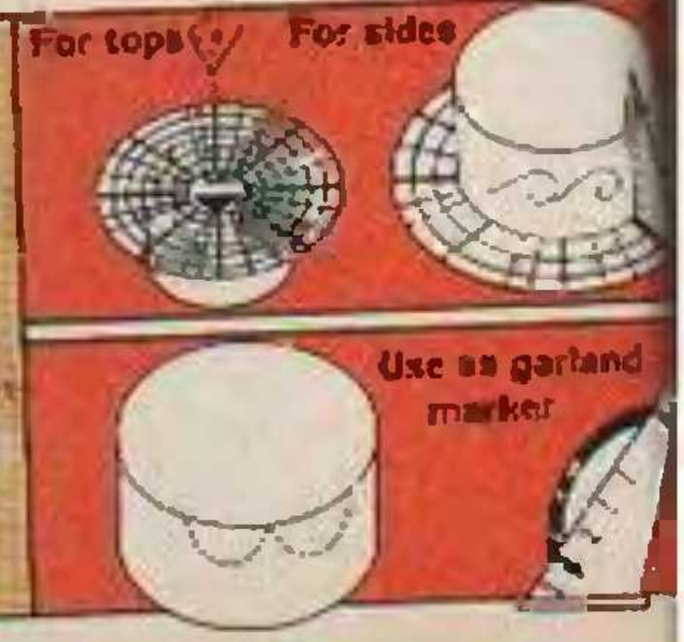
5. Cake Stencils. Trace on cake. Includes 8 holiday/all-occasion stencils on 8" x 10" coated cardboard.
408-X-814. Set, $4.50

6. Decorating Comb. Two different decorating edges ideal for sheet cake icing combing. 12" long.
409-X-8259. Each, $1.20

7. Decorating Triangle. Wavy, serrated and scalloped edges make unique comb-thru effects. 5"x5½".
409-X-990. Each, $1.00

8. Magic Cake Divider. Precision decorating tool adjusts to mark from ⅞" to 3¾" intervals. Extends from 2½" to 15".
409-X-8968. Each, $3.00

9. Magic Dial Divider. Measuring device for easy cake top dividing! Section cakes from 6" to 16" diameters.
409-X-8607. Each, $2.40



10. Cake Dividing Set. Everything you need to measure and mark cake tops and sides for decorating perfection! Flexible wheel marks 2" intervals on 6"-18" diameter cakes. Marks cakes into 3,4,5,6,8,10 and 12 equal sections. Sturdy triangle with stand-up base has rules of ½" and 1" units up to 6". Measures garlands on 6"-14" cakes. Directions.
409-X-800. Set, $7.50

COLOR FLOW

Wonder Cup... Fast, Accurate Way To Measure

2. Metric Wonder Cup. 3-piece plastic cup is graduated in ozs., cups, milliliters and liters. Measures liquids, solids, any ingredient! 2-cup capacity with tight-fitting lid. 6" x 3" diam.
415-X-105. Each, $4.95

1. Art Brushes. Set of 3 nylon-bristle brushes in assorted sizes.
2104-X-846. Set, $1.20

Professional Style Spatulas For Every Decorating Need

3. Stainless Steel Spatulas. Flexible metal blades with rosewood handles.
409-X-6043. 8", Ea., $1.90
409-X-7694. 11", Ea., $3.50

4. Stainless Steel Angled Spatulas. Rosewood handles with flexible metal blades for smoothing cake sides.
409-X-738. 8", Ea., $1.95
409-X-134. 12½" long. Each, $3.95

5. Plastic Spatulas. Durable and flexible. Washable.
409-X-1084. 10", Ea., $.90
409-X-1092. 12¾" long. Each, $1.00

6. Color Flow Mix. Just add water and confectioner's sugar to make a special icing for outlining and filling in designs for cake decorations. 4-oz. can yields approximately ten 1½ cup batches. (See p. 108 for more information on color flow technique.)
701-X-47. Each, $5.95

7. Piping Gel. Clear, transparent gel that can be tinted any color for decorating, writing. (See p. 107 for its many uses.) 10-oz. container.
704-X-105. Each, $2.95

8. Wooden Sticks. Attach to color flow pieces and decorated cookies to make stand-up decorations.
409-X-606. Pk. of 30, $.70

9. Sugar Plum Pattern Book. Includes 74 original patterns for cakes from the **1972-1973 Cake & Food Decorating Book by Wilton.** Make star portraits, Australian and South African Lace

In Color Flow or royal icing.
408-X-1500. Each, $5.95

10. Color Flow Pattern Book. Includes over 70 all-occasion designs and patterns for cakes from the **1970-1971 Cake & Food Decorating Book by Wilton.** Use Color Flow or royal icing to make patterns.
408-X-350. Each, $5.95

All-purpose Scrumdidler or Rose Nail, 12-page Cake Stand Ideas, Pan Brusher and Wonder Cup Metal spatulas [illegible]

DECORATING KITS

Save on Kits!
Super assortment of decorating tube kits chosen by Wilton experts to put your most needed tubes at your fingertips. Each with Wilton's 40-page Basic Cake Decorating book.

1. Master Tube Kit. 52 nickel-plated metal tubes to suit every decorating need. Tubes for writing, figure-piping, leaf and flower making, basketweave and other special techniques. Includes standard and angled couplers, two #9 flower nails, 10" and 12" washable Featherweight decorating bags and plastic tube storage box. Individually $42.05.
401-X-7779. Kit. $35.95
Tube-Saver Box only.
405-X-7777. Each. $4.95

2. 15-Piece Tube Kit. Here's a great cake decorating kit for the beginner. It has all the tools a beginner needs plus the Basic Cake Decorating book with colorful pictures and easy-to-follow instructions. Ten nickel-plated metal decorating tubes, two 12" vinyl decorating bags, coupler, #7 flower nail. Individually $15.42.
401-X-4443. Kit. $10.95

3. Deluxe Tube Kit. 26 nickel-plated metal tubes for writing, borders, leaf and petal making and lots more. Two #9 flower nails, standard coupler for quick tube changes, 10" and 12" washable, Featherweight decorating bags, plastic tube-saver box. Individually $23.54.
401-X-6667. Kit. $20.50
Tube-Saver Box only.
405-X-8773. Each. $3.20

4. 18-Piece Tube Kit. With something for every decorator from beginner to master. Contains 13 nickel-plated metal decorating tubes for making petal flowers, leaves, ribbons, drop strings, dots, piped figures, stars, borders and 3 special drop flower tubes. With two 12" vinyl decorating bags, coupler, #7 flower nail, in handy tube storage box. Individually $16.46.
401-X-8880. Kit. $11.95

5. Syringe and Plunger Kit. Attach tube, press out basic icing designs. Kit has syringe and plunger, 12 tubes, #9 flower nail, instruction book.
412-X-2058. Kit. $13.50
Syringe and Plunger only.
412-X-2007. Each. $8.50

6. 9-pc. Basic Tube Kit. 6 metal tubes, 12" vinyl decorating bag, coupler, 40-page Basic Decorating Book.
401-X-2221. Each. $6.50
Basic Decorating Book only.
902-X-837. Each. $1.40

7. Practice Board with Patterns. Learning to decorate is more fun with the 10" x 15" practice board. Includes stand and patterns for flowers, leaves, borders, lettering (3 designs in all). Just slip a sheet under wipe-clean vinyl overlay and trace patterns in icing. Practice makes perfect!
406-X-9464. Each. $6.95

...Basic Kit
...Friend
...Decorating.
...know how great
...decorating is.
...or her to the
...ld of Wilton
...g products.
...er way than
...decorating kit

1. 19-Pc. Basic Decorating Kit. 9 nickel-plated metal tubes, 4 paste food colors, flower nail, 12" vinyl decorating bag, tube coupler, metal spatula, organizer box, 40-page, full-color Basic Decorating Book. Individually $14.30
418-X-1008. Kit, $14.95

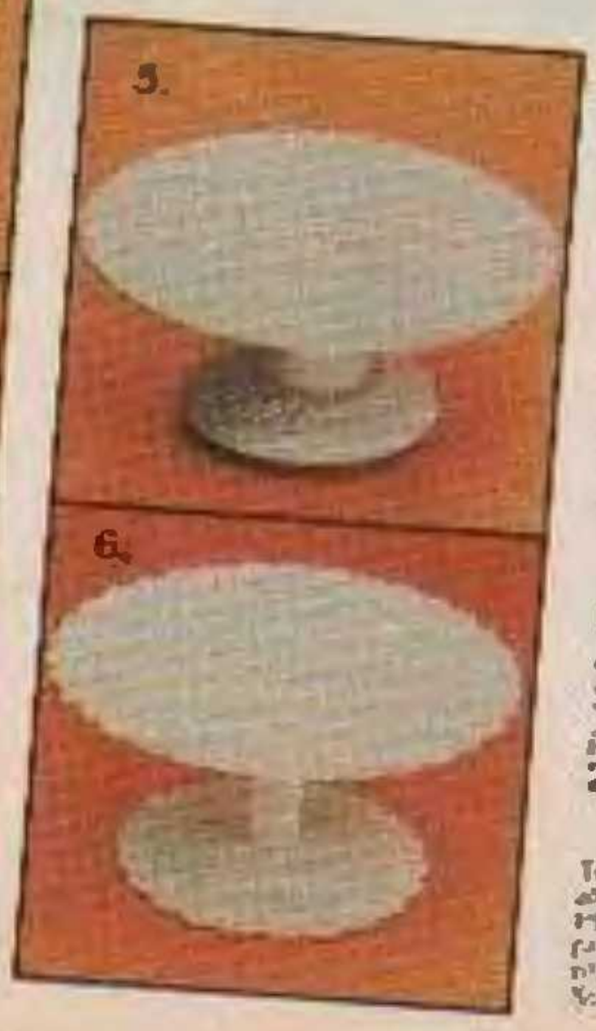
Ideal Decorating Kit For The Serious Decorator

2. Wilton Advanced Kit. Everything you need to decorate spectacular cakes! The perfect assortment for any decorator, beginner or pro. Set saves you money, too. Kit includes 21 metal decorating tubes, two 12" decorating bags, #9 flower nail, coupler, 2 metal spatulas — 7¾" and 11". Also contains 6" x 12" white, plastic organizer box with 5 decorator paste food colors: Leaf Green, Lemon Yellow, Sky Blue, Christmas Red and Pink. Plus the Wilton 40-page, full-color, Basic Cake Decorating booklet packed with dozens of decorating ideas. Individually $30.01.
418-X-2004. Kit, $26.95

CAKE STANDS

Useful and Unique! Decorate, Display and Serve on Wilton Stands.

3. Trim 'n Turn Cake Stand. Skims around due to hidden, easy-glide ball bearings holding cake level for decorating. Fluted edges add a graceful touch when used as serving tray. Slim and easy to store! Washable, white plastic, 12" diameter stand holds up to 100 pounds!
2103-X-2518. Each, $6.50



4. Super Strong Cake Stand. The most support and quality in a truly attractive cake stand! Holds up to 185 pounds of luscious cake. Great for your towering tier cakes. High-impact, polystyrene material and underweb of ribbing make this stand mighty strong. 2¾" high arched base has raised vine and wedding bell design. Washable.
307-X-1200. Each, $12.50

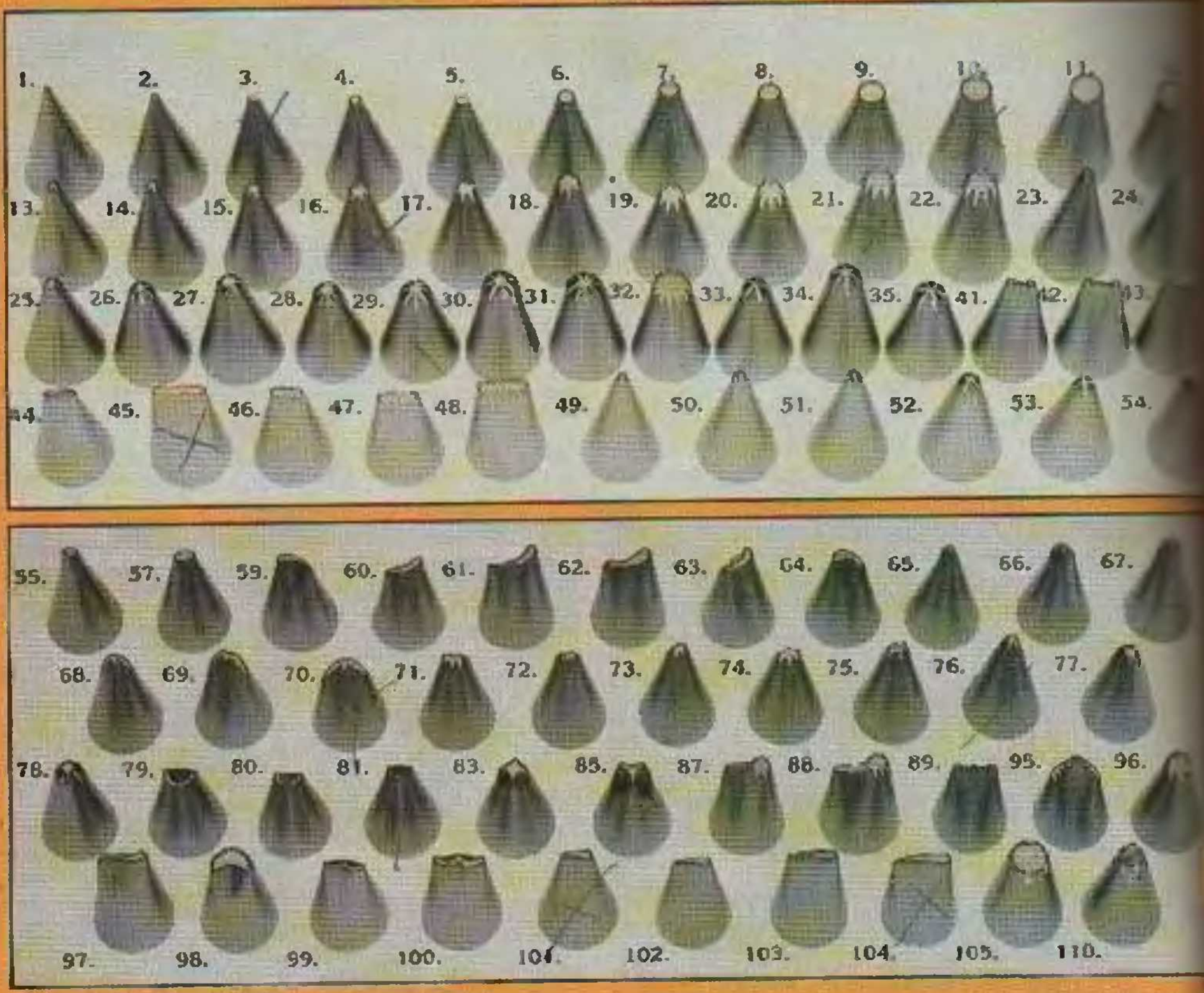
5. Professional Cake Stand. Revolving, aluminum stand is 4" high and elevates to the ideal working level. 12" diameter turntable lets you decorate cakes of all sizes. Long-lasting, heavy-duty stand is 6 lbs. 12 oz. Preferred by professionals.
307-X-2501. Each, $32.95

6. Lazy Daisy Server. Lacy turn-about serves you two ways! Decorate cakes on the 12" diameter turntable top, then display the cake on the very same stand. Lacy scalloped edges make the Lazy Daisy great for serving hors d'oeuvres and other desserts! Sturdy, washable white plastic, 5½" high.
2103-X-701. Each, $7.50

DECORATING TUBES

Dependable Wilton Tubes For Precision Cake Decorations

Good decorating begins with well-designed, precision-crafted decorating tubes. Quality Wilton decorating tubes have served decorating enthusiasts and professionals for years. Nickel-plated, metal alloys make Wilton tubes extremely durable. Use them for your decorating!



The Six Basic Tube Groups

All decorating tubes on this page belong to one of 6 basic categories.

Plain Round Tubes (1 to 12) have smooth, circular openings for making dots, lines, balls, stems, stringwork, messages and the figure-piping technique. The larger sizes (8 to 12) are ideal for figure piping decorations. See p. 97-98 for uses of round tubes.

Star Tubes (13 to 24) have serrated openings for making stars, shells, scrolls, rosettes, puffs, rope trim and zigzag designs. These are the most versatile of all decorating tubes. Use them for drop flowers, too. See pages 96-97 for uses of star tubes.

Drop Flower Tubes (25 to 35) have starburst openings that determine the number of petals per flower. Produce two kinds of flowers—scalloped or plain with just a squeeze or twist of the wrist. See p. 97, how to make drop flowers.

Rose Tubes (101 to 104) have tapered slit openings for making roses, daffodils, sweet peas, dahlias and other flower petal creations. Rose tubes can also make ruffles, ribbons, bows and unusual borders. See page 98 for uses of rose tubes.

Leaf Tubes (65 to 79) have v-shaped openings for making various leaf styles. Make plain, stand-up or ruffled leaves that look natural. Tube sizes range from small to large.

Special Effect Tubes

Choose from basketweave tubes 45 to 49, ruffle border tubes 87, 88, 95 and 100, curled-petal tubes 59, 59s, 60 and 61, twin-line tubes 41 to 43 for latticework, fancy border tubes 62 to 64 and tubes 79 to 85 for fancy flute effects, squares, triangles.

The next pages show the many Wilton tubes available.

To Order Standard Decorating Tubes 1 thru 110.

Use prefix 402-X then the number of the actual tube you desire (except for Tiny Trim Tubes and Large Pastry Tubes). (Example: To order tube 18, order 402-X-18.)

Standard Tube, Each, $.49
12 for $5.00

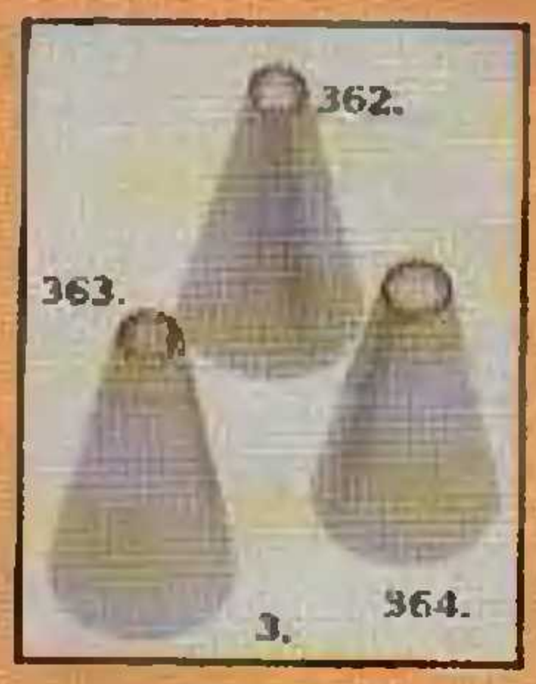
1. Leaf Tubes. Trim icing vines and flowers or use for unique border variations. Make large leaves that are natural-looking.

402-X-326. 326, Ea., $.89
402-X-352. 352, Ea., $.89
402-X-355. 355, Ea., $.89

2. Large Leaf Tubes.

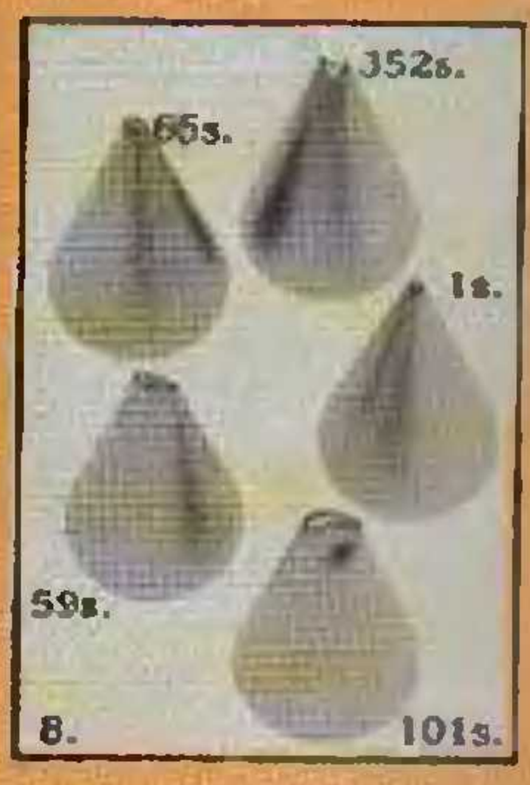
402-X-112. 112, Ea., $.99
402-X-113. 113, Ea., $.99
402-X-114. 114, Ea., $.99
402-X-115. 115, Ea., $.99

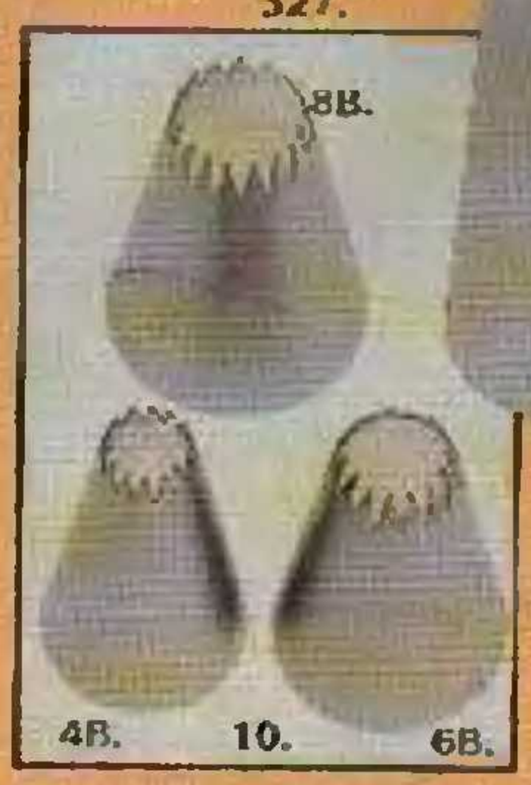
3. Fine-Cut Star Tubes. For shells and ball puffs with many ridges. Beautiful on rolled fondant covered cakes and with Lambeth decorating method. Order individually 402-X- plus tube number. Ea., $.99



4. Deep-Cut Stellar Star Tubes. Set of 5 tubes with deeply defined grooves makes lavish shells, scrolls, star flowers, garlands and other star-tube decorations. Make icing designs in perfect proportion to cake tiers. Ideal for wedding cakes.
401-X-502. Set, $3.50

5. Cake Icer Tube 789. Use a 16" or larger decorating bag with this giant tube to make smooth or ribbed bands of icing. Makes a 2" wide ribbon. Great for going around sides of a sheet cake. Tube is 2" x 2½".
409-X-789. Each, $1.95





6. Ribbed Ribbon Tube 327. Angled, serrated tube opening makes finely ribbed ribbon garlands, ruffles, scallops, ribbon swags.
402-X-327. Each, $.89

7. Bismarck Filler Tube 230. 2¾" long tube lets you pipe tasty fillings into buns and pastries. Oval opening.
402-X-230. Each, $1.79

8. Tiny Trim Tubes. For dainty decorating effects. One for small leaf, fine icing lacework, ribbon, rose and curled petal flowers. Order as set or individually.
401-X-626. Set, $3.20
402-X-594. 59s, Ea., $.49
402-X-659. 65s, Ea., $.89
402-X-1019. 101s, Ea., $.89
402-X-1009. 1s, Ea., $.89
402-X-349. 352s, Ea., $.89

9. Ripple Ribbon Tubes. Use for garlands, ribbons, ruffles and other ripple-like borders.
402-X-339. 339, Ea., $.89
402-X-340. 340, Ea., $.89
402-X-353. 353, Ea., $.89
402-X-403. 403, Ea., $1.19
402-X-402. 402, Ea., $.99
402-X-401. 401, Ea., $.89

10. Large Pastry Tubes. Fill puff pastries and garnish them with butter stars, cream cheese shells, trims.
402-X-4400. 4B, Ea., $.99
402-X-6600. 6B, Ea., $.99
402-X-8800. 8B, Ea., $1.19

11. Tube 172. Make lavish shells and dramatic borders with large opened star tube.
402-X-172. Each, $.99

All tubes made of Nylon

DECORATING TUBES

Design-Makers for Hundreds of Icing Decorations

1. Giant Rose Tube. Make larger than life-size roses and other flowers with this tube. Use with 3" flower nail (page 153) and 18" decorating bag. Nickel-plated brass.
402-X-1274. Each, $1.19

2. Carnation Tube. Opening similar to rose tube but narrower to make sharper, broken petal. Nickel-plated brass.
402-X-150. Each, $.99

3. Lacework Specialty Tubes. For ultra-fine cornelli lace, icing embroidery, curtainwork, thread-vine stringwork. Longer, narrower for perfect cornelli. Ideal for Australian, South African Method cakes. Use parchment bags only. (See other Lace Tube, item 3 opposite page). Each tube, $1.19
402-X-900. Tube 0L.
402-X-901. Tube 1L.
402-X-902. Tube 2L.
402-X-903. Tube 00L.

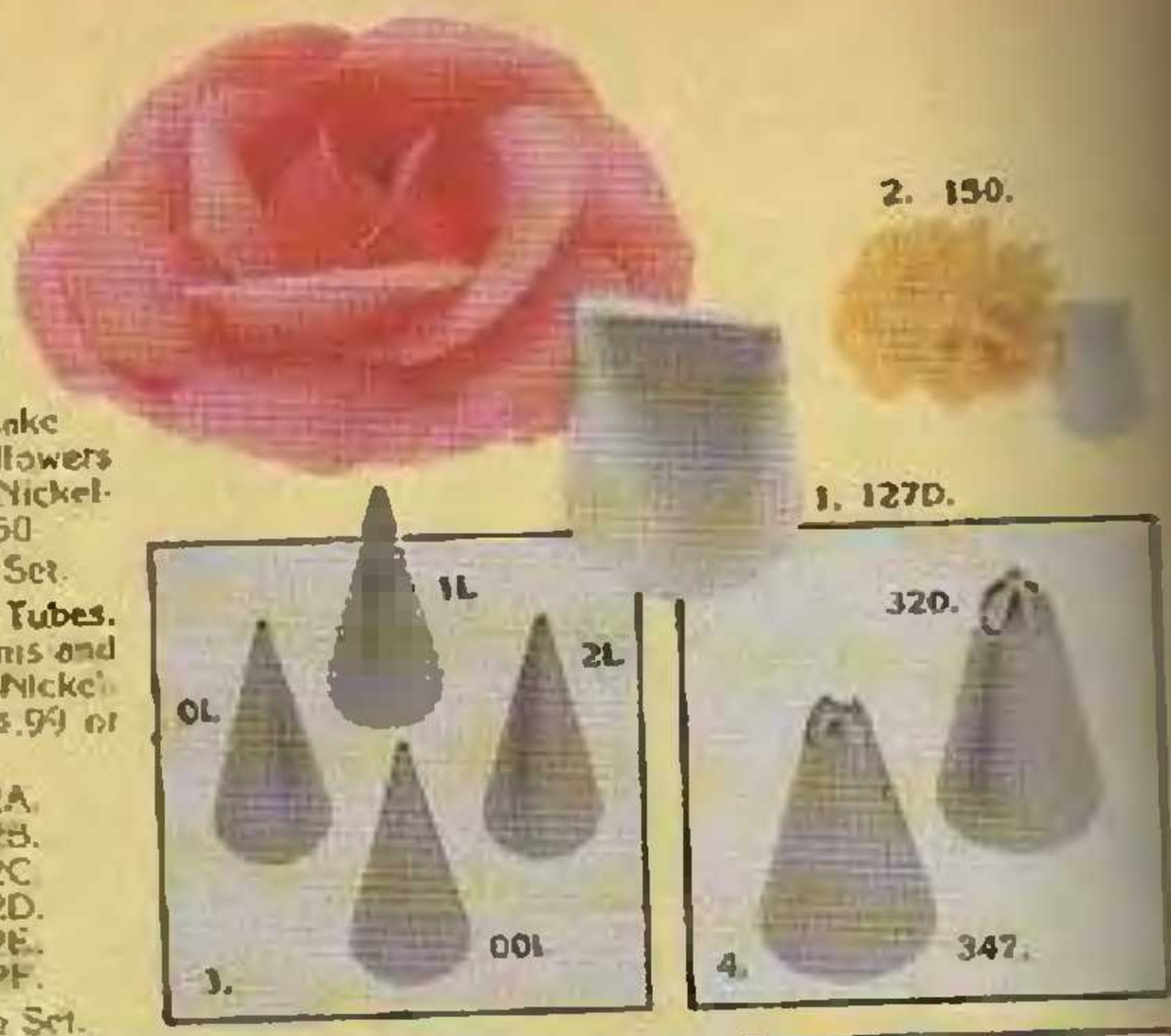
4. Specialty Tubes. Perfect for shells, ropes, basket-weaves, more. For dramatic decorating effects. Each, $.99
402-X-347. Tube 347.
402-X-320. Tube 320.

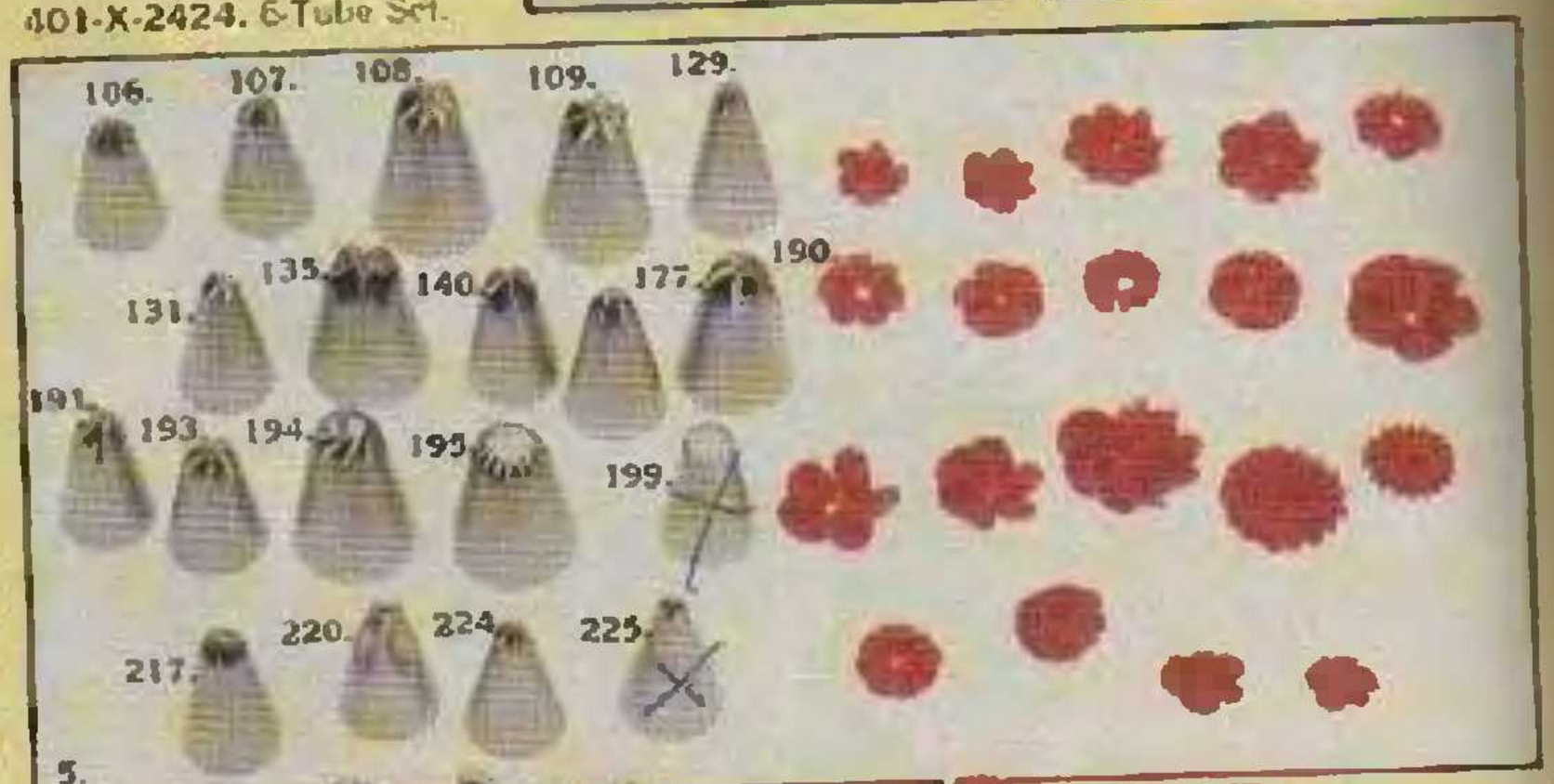
5. Drop Flower Tubes. Make all kinds of pretty icing flowers. Each tube makes two flower varieties — straight or swirled petal. Nickel-plated brass. To order tubes 106, 107, 108, 129, 131, 177, 191, 193, 195, 199, 217, 220, 224 or 225, use prefix 402-X plus tube number. Each, $.99
To order tubes 109, 135, 140, 190 or 194, use prefix 402-X-plus tube number. Each, $1.19

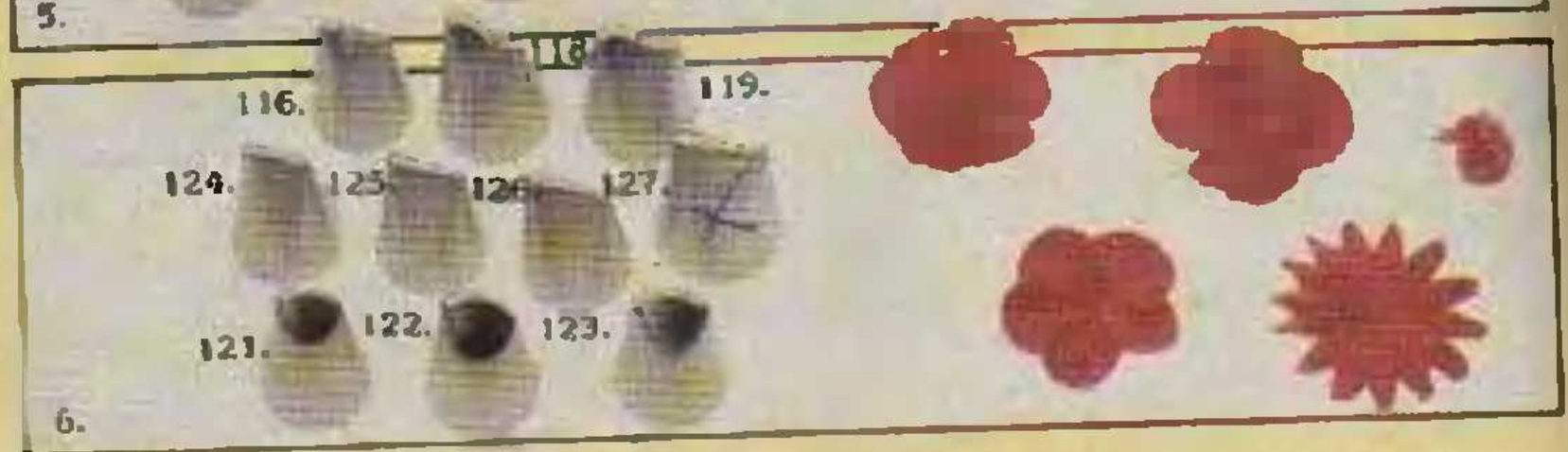
6. Large Petal Tubes. Make roses, bows, borders, jonquils, daisies and petal flowers of all kinds. Nickel-plated brass. Order individually 402-X-plus tube number. Each, $.99

7. Standard Drop Flower Set. Versatile 10 tube set ideal for the busy decorator. Make plain or swirled drop flowers in all sizes, shapes. Nickel-plated brass. Set, $9.50
401-X-553. 10-Tube Set.

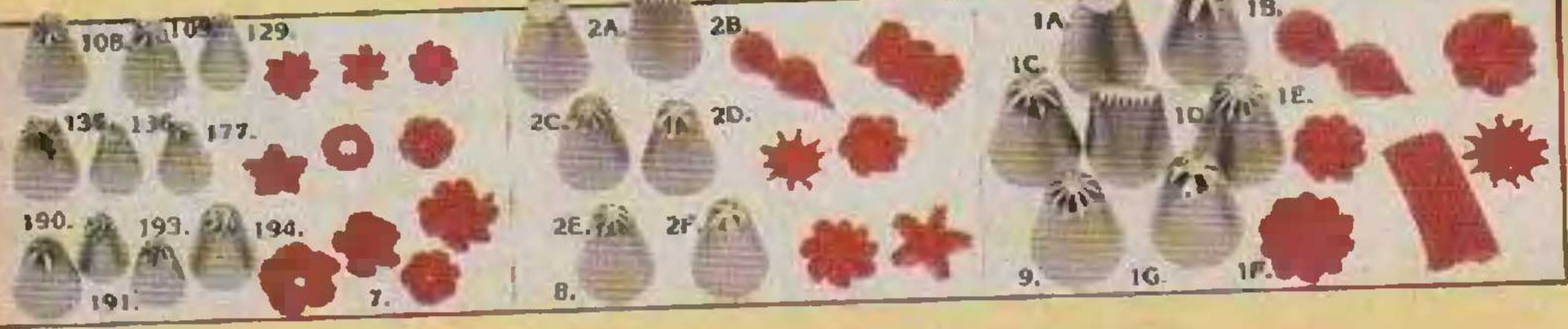
8. Large Drop Flower Tubes. Make full-size blossoms and decorations quickly. Nickel-plated brass. Each, $.99 or save on set, $5.25
402-X-2001. Tube 2A.
402-X-2002. Tube 2B.
402-X-2003. Tube 2C.
402-X-2004. Tube 2D.
402-X-2005. Tube 2E.
402-X-2006. Tube 2F.
401-X-2424. 6-Tube Set.



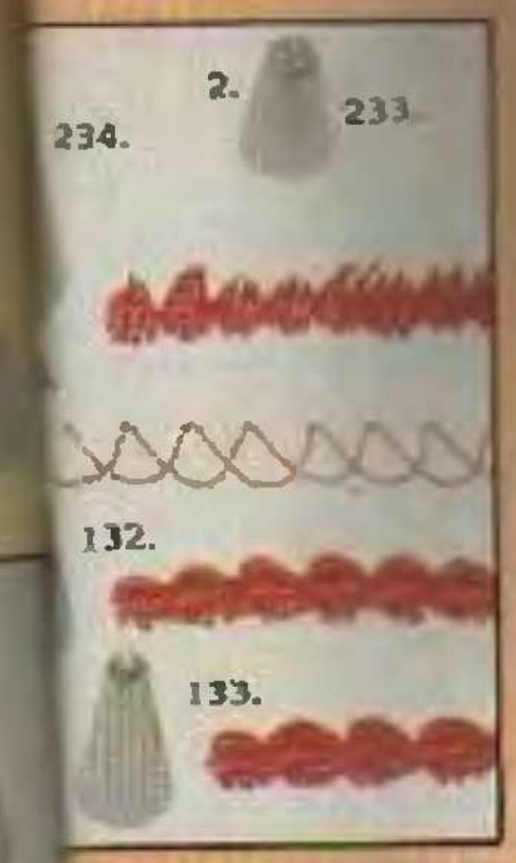




9. X-Large Drop Flower Tubes. For the largest drop flowers ever. Nickel-plated brass. Each, $1.19. Save on set, $7.50
402-X-1001. Tube 1A.
402-X-1002. Tube 1B.
402-X-1003. Tube 1C.
402-X-1004. Tube 1D.
402-X-1005. Tube 1E.
402-X-1006. Tube 1F.
402-X-1007. Tube 1G.
401-X-3330. 7-Tube Set.



FLOWER NAILS



s for Different Effects
ickel-plated for lasting
ity.

ube 234. Has 6 open- for multiple string-like t. Use to make icing grass. Chinese mums, more!
X-234. Each, $1.19

be 233. Has 11 open- Great for making icing and grass because it s clusters of strings.
X-233. Each, $.99

stralian Tube 000. (Use ke the tiniest string- for delicate lace and e effects. (See **The Way of Cake Deco-** Vol. II for beautiful method cakes with e trims.)
-1010. Each, $.89

e 132. Has 6 open making large, sculp- shells, puffs, rosettes, ds, stars, scrolls.
132. Each, $.49

402-X-1005. Tube 1E
402-X-1006. Tube 1F
402-X-1007. Tube 1G
401-X-3330. 7-Tube S

e 133. Has 8 cut for making grooved nails, rosettes, and rders.
33. Each, $.49

al Scale Tube 134. penings so you can ultiple string dec- musical scales, and so.
34. Each, $1.19

Holder Tube 136. ere makes a ring of l for holding party lles.
16. Each, $1.19

8. Lily Nail Set. Make pretty bluebells, Easter lilies, even shamrock flowers with Wilton's easy-to-use 2-pc. Lily Nails. Just select the right size, place aluminum foil on bottom half of nail and press in top half to form a perfect foil cup. Pipe flower in cup, then lift out and let dry. Set contains 4 sizes—½", 1¼", 1¾", and 2½" so you can make flowers of all kinds. Made of plastic.
403-X-9144. 4-Pc. Set, $1.79

9. Garden Flower Nail Set. This selection of 9 flower nails lets you make flowers of all shapes. Made of nickel-plated brass.
402-X-1099. Set, $6.50

Basic Flower Nails
These 3 nails are a must for the beginning decorator. Use for piping large, small and bell-shaped flowers. Nickel-plated brass.

10. 402-X-3007. No. 7. Ea., $.49

11. 402-X-3009. No. 9. Ea., $.49

12. 402-X-3012. 1-Pc. Lily Nail. Ea. $.69

Oversized Flower Nails. Make large flowers. Use 2" nail with tubes 116-123. 3" nail for 123-127R. Nickel-plated.

13. 402-X-3002. 2" diameter nail. Each, $.89

14. 402-X-3003. 3" diameter nail. Each, $.99

15. Australian Net Nails. Just rub a little oil on these unusual metal nails and pipe lattice-work designs on them. Then dry, lift off enchanting dimensional decorations. Also makes baskets, dainty arches, other decorations. Set includes 4 of each of the 8 nails shown.
402-X-800. Set, $18.95

All nails, tubes and flower nails shown in this entire Flower Nail Section are made in U.S.A. and have smooth seams. All plastic flower nails made in U.S.A.

DECORATIVE ACCESSORIES

Wilton Featherweight Decorating Bags Washable, Reusable, Strong!

1. Wilton popular Featherweight Decorating Bags are ready made for your convenience. Coated polyester fabric with super-strong seams won't pop or leak. Washable so you can use them over and over. Choose from 6 sizes — one for every decorating job. Don't be without them.

404-X-5087. 8"
404-X-5109. 10"
404-X-5125. 12"
404-X-5140. 14"
404-X-5168. 16"
404-X-5184. 18"

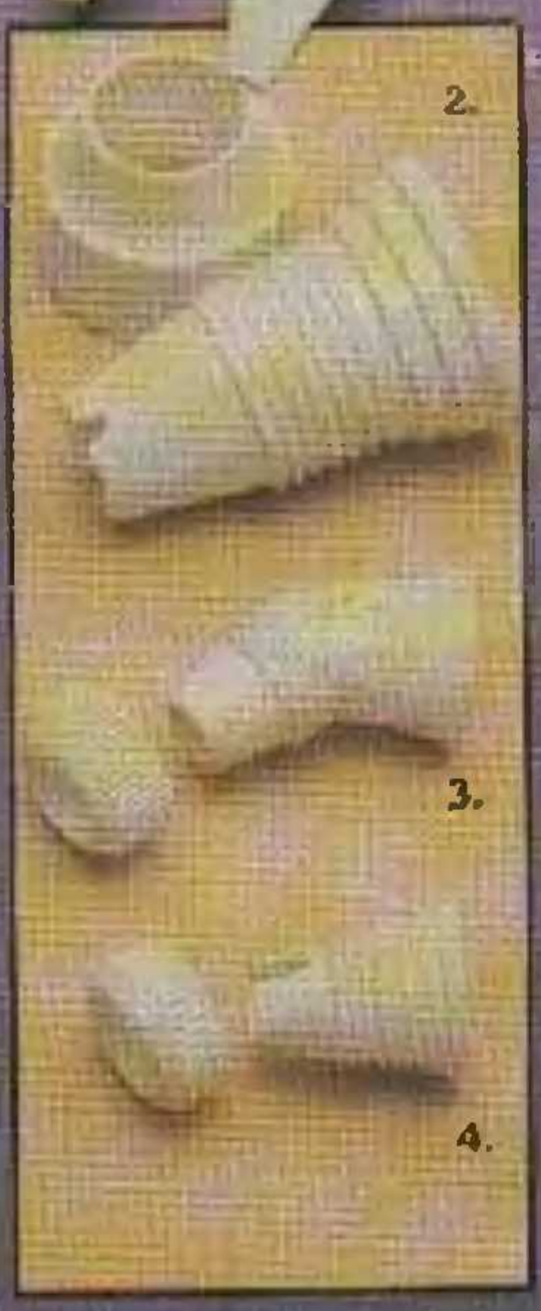
Quick-Change Tube Couplers

A coupler is the grooved insert and retainer ring that fits in the tip of a decorating bag. It allows for tube changes without changing decorating bags. There are two parts to a coupler: the inner coupler base and the outer coupler ring. Made of durable, washable plastic for years of service.

2. Large Coupler. Fits 14" to 18" Featherweight bags. Use with large tubes. 1½" x 2½".
411-X-1006. Each $1.49

3. Angled Coupler. Reaches difficult angles. Fits all bags, standard tubes. 2¼" x 1¾".
411-X-7365. Each $.75

4. Standard Coupler. Fits all decorating bags, standard tubes. Made of strong nylon.
411-X-1967. Each $.49



Make Your Own Disposable Decorating Bags!

Make your own disposable decorating bags with quality vegetable parchment paper. Parchment cones will not absorb grease to thin or penetrate your icings. (See page 96. Directions for making parchment paper cones.) Choose from two popular sizes in pre-cut triangles. Full directions included.

5. Parchment Triangles. Standard decorating bags of parchment. Packages of 100 or 300.
210-X-1296. 100/12". $3.25
406-X-1242. 300/12". $8.50
2104-X-1508. 100/15". $3.95
406-X-1526. 300/15". $10.50

Time-Saving Tools

6. Hold-A-Cone. Plastic ring holds 6 filled decorating bags so you can work with different icing colors at your fingertips. Washable white plastic. 5½" x 3¾" x 5". (Sponge not included.)
408-X-8769. Each $2.40

7. Tube Saver. Freshens pastry tubes and straightens tube openings. Directions included. Made of long-lasting nylon.
414-X-909. Each $2.40

8. Tube Brush. Handy straight and spiral bristled brush for cleaning icing from tubes. 4" head, conical on end.
414-X-1121. Each $.79

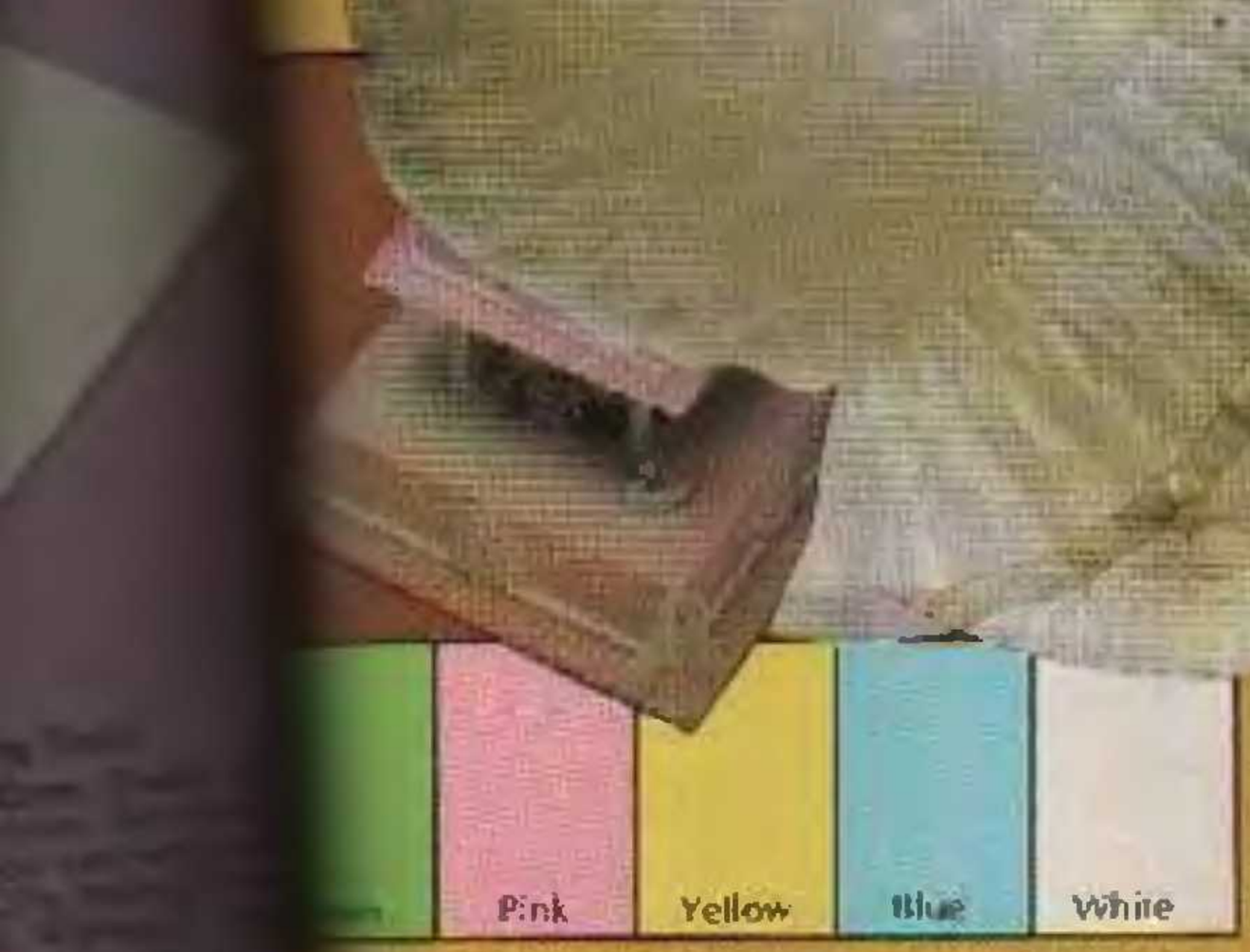
TUK-N-RUFFLE

Surround Your Cakes With Wilton Tuk-N-Ruffle

Choose From A Wide Range of Colors Silver and Gold, Too!

1. Tuk-N-Ruffle. 3" wide Tuk-N-Ruffle is the perfect trim for all your cakes. It's the fastest way to add glamour and that special touch. Fluffy gathered nylon tulle overlays the plastic lace backing with dainty floral pattern. Waterproof, grease-resistant backing allows Tuk-N-Ruffle to be used again and again. Order by foot or bolt.

To order pre-cut lengths:
8", 10" round takes 3 ft.
12", 14" round takes 4 ft.
16" round, 12", 14" square takes 5 ft.
18" round, 16" square takes 6 ft.



Tuk-N-Ruffle, Per Foot
Specify color when ordering.
1501. Green, $.35
1100. Yellow, $.35
1708. Pink, $.35
1200. Blue, $.35
1003. White, $.35
1305. Brown, $.35
1607. Orchid, $.35
1402. Orange, $.35
1204. Red, $.35
9. Silver, $.40
67. Gold, $.40

Tuk-N-Ruffle, 60 Ft. Bolt
Specify color when ordering.
1904. Green, $11.95
1905. Yellow, $11.95
1902. Pink, $11.95
1906. Blue, $11.95
1908. White, $11.95
1918. Brown, $11.95
1914. Orchid, $11.95
1912. Orange, $11.95
1918. Red, $11.95
Silver, $15.95
Gold, $15.95

Paper Doilies
Trim Cakes, Cookies, Hors D'oeuvres With Lacy Effects
Four pretty patterns. Glaze-coated to resist grease.

2. Butterfly Pattern. Square doilies with butterfly design. Pk. of 50.
407-X-844. 10", $3.95
407-X-887. 12", $4.95

3. Wild Rose Pattern. Rectangle doilies with embossed rose pattern. Perfect placemats. Pk. of 50.
407-X-879. 12" x 18", $6.50
407-X-852. 15" x 20", $7.95

4. Normandy Pattern. Round with wide, ornate, lacy border. Pk. of 50.
407-X-5102. 10", $3.95
407-X-5129. 12", $4.95
407-X-5145. 14", Pk. of 25, $4.25

5. Brussels Pattern. Round with narrow, lacy border. Pk. of 50.
407-X-9124. 12", $4.95

Wilton Cake Boards
Corrugated cardboard bases support cakes, protect serving plates, are disposable and make pretty servers when covered with foil. Order one or two sizes larger if using Tuk-N-Ruffle or paper doilies.

6. Round Cake Circles. 6 sizes. Handy packages.
2104-X-64. 6", Pk. of 10, $1.60
2104-X-80. 8", Pk. of 12, $2.50
2104-X-102. 10", Pk. of 12, $2.95
2104-X-129. 12", Pk. of 8, $2.95
2104-X-145. 14", Pk. of 6, $2.95
2104-X-160. 16", Pk. of 6, $4.20

7. Rectangle Cake Boards. 13" x 19". Cut to fit square sheet or novelty cakes.
2104-X-552. Pk. of 6, $3.30

All cake boards and doilies are made in Japan. Cakes, foil, Tuk-N-Ruffle have been made in the U.S.A.

6.

7.

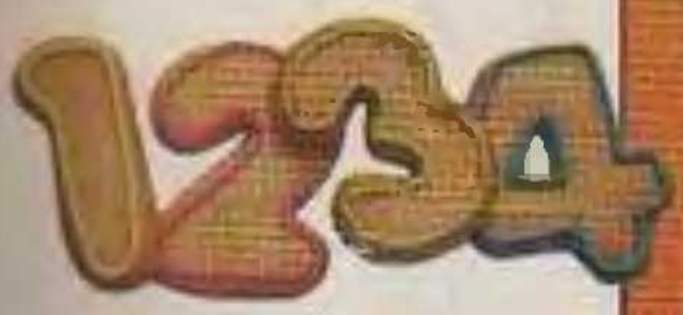
COOKIE CUTTERS

1. Gingerbread Cutter Set. Bake a jolly gingerbread family with this great 4-pc. cookie cutter set. Decorate to look like Goldilocks and the 3 bears, Mr. and Mrs. Santa and elves, like rag dolls, whatever you like. Two 5½" x 4", two 2½" x 1½". Made of washable plastic.
509-X-1206. Set. $1.70

3. Springtime Festival Cutter Set. Giant-sized cookies for springtime, summertime, anytime! Made of quality steel with zinc-plated finish, reinforced with flat cross-bars. This 3-pc. set includes: 4½" Big Heart, 5" Cottontail, 5" Egg Shape.
510-X-1012. 3-pc. Set. $4.95

4. Happy Holiday Cutter Set. 3-pc. set includes: 5¾" Turkey, 5½" Angel, 5" Christmas Tree. Zinc-plated steel.
510-X-1055. 3-pc. Set. $4.95

5. Just for Fun Cutter. Create many clever cookie creations with 6" Open Hand Cookie Cutter. Made of zinc-plated steel.
510-X-776. Each. $2.25



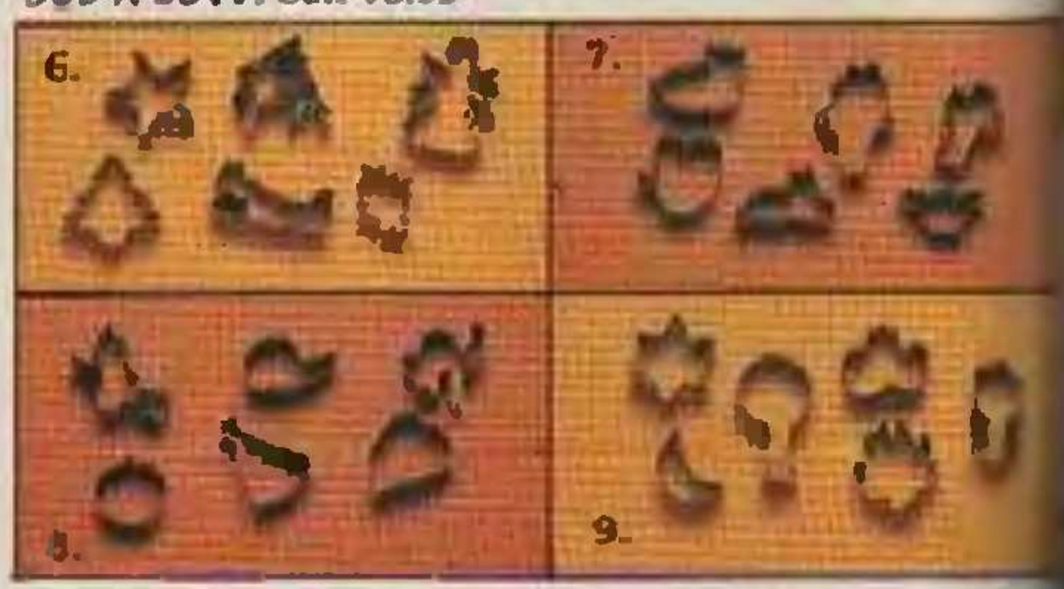
10. Cookie Number Cutters. Bake birthday ages, anniversary or holiday dates. 13-pc. set includes numbers 0 thru 9, "plus", "equal" and "question mark" signs. 2" x 1⅛". Made of durable, washable plastic.
509-X-9568. Set. $4.25

Make Cookies For Any Happy Day!

Cutters that count, spell, form figures. — Wilton has them all (be these cutters to make cookies, decorate cakes, cut out gelatin, ice cream, tool Baking and decorating directions included with all cutters.

2. Cookie Alphabet Cutters. Plastic cookie cutter letters that spell out fun. Set of 26 approximately 2" x 1½".
509-X-9517. Set. $6.95

Seasonal Cutters — All made of strong, zinc-plated metal for easy cleaning and years of use!



6. Christmas Cutters. Reindeer, star, angel, tree, holly leaf, sleigh. 2½" x 1½" to 4" x 2½".
510-X-301. Set. $4.50

7. Easter Cutters. Bunny, basket, lily, cross, lamb, chick in egg. 1½" x 3" to 4½" x 2¾".
510-X-458. Set. $4.50

8. Autumn Cutters. Cornucopia, teepee, with pumpkin, turkey 2½" x 2½" to 3½" x 2½".
510-X-600. Set. $4.50

9. Four-Season Cutters. Leaf, moon, snowflake, sun, flower. 2½" x 1½" to 4½" x 2¾".
510-X-652. Set. $4.50

11. Deluxe Spritz Cookie Press. Attach one of the 13 discs, fill cylinder with soft dough and push lever. Great for garnishes, rolls, filling buns and jelly doughnuts. 16-pc. set includes 10" plastic cookie press, 1 plastic and 12 metal discs, garnish-and-decorate tube, bun-filler tube, recipe book.
2105-X-9325. Set. $13.95

12. Round Cutters. 8 sizes: 1⅛", 1¾", 2⅛", 2½", 3⅛", 3⅝" and 4". Made of zinc-plated metal.
510-X-156. Set. $6.95

13. Heart-Shaped Cutters. 6 sizes: 1", 1½", 2", 2½", 3", 4". Made of zinc-plated metal.
510-X-148. Set. $5.95

COOKIE CUTTER SETS

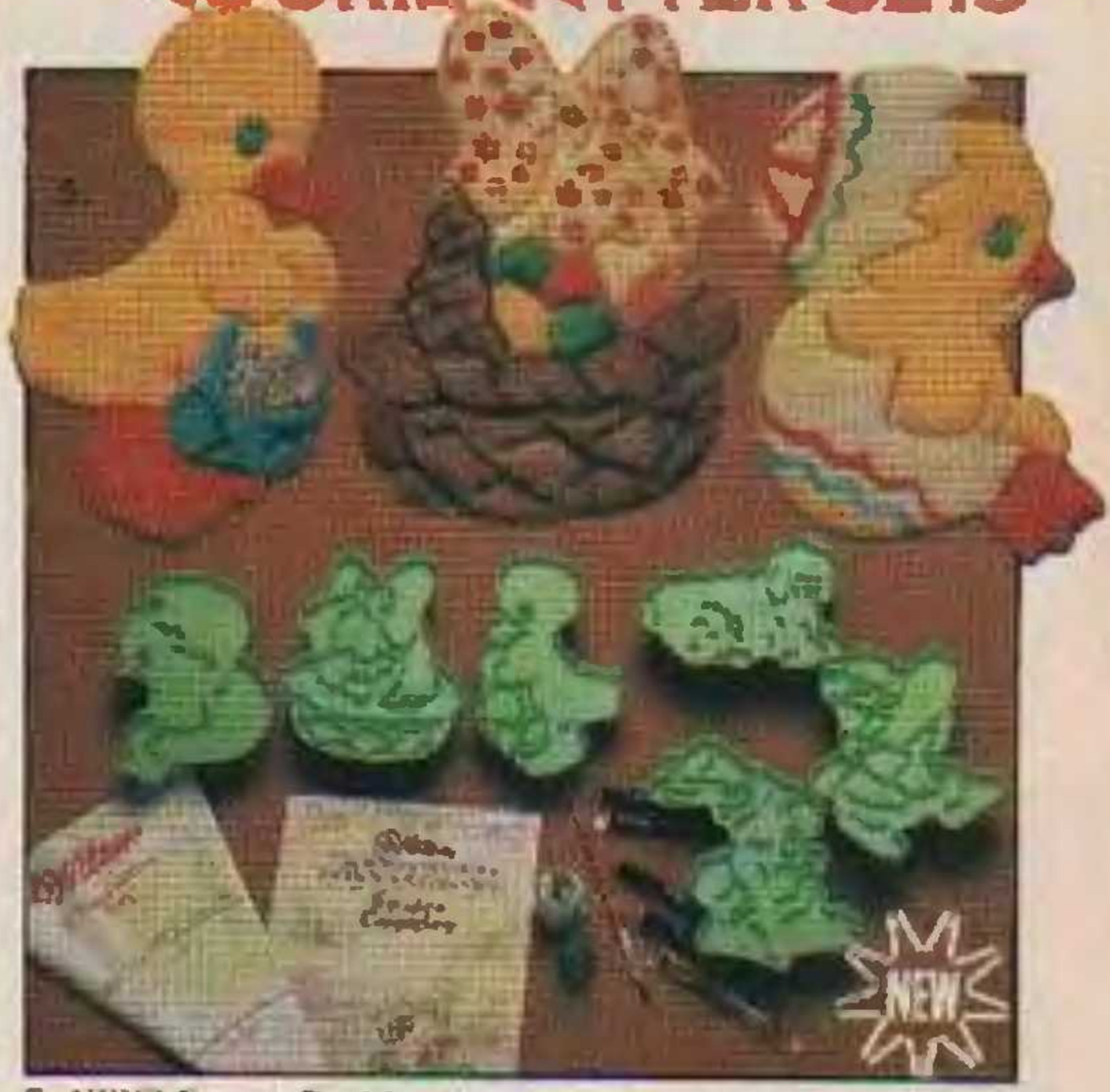
1. LOONEY TUNES™ Cookie Decorating Kit.
Decorate cookies to look like TV's famous cartoon personalities—BUGS BUNNY™, PORKY PIG™, TWEETY™, SYLVESTER™, ELMER FUDD™, AND YOSEMITE SAM™! Cutters are made of durable, washable plastic and are 4¼" to 6½" high. Kit includes tubes 2 and 14, bag, coupler and complete instructions.
2105-X-689. Set, $5.95

™ & © 1979 Warner Bros. Inc.

2. Holiday Cutter Set. Make cheery cookies for the winter season. Cut out pretty bells, an angel, snowman, wreath, candle and star. Set includes 6 washable, plastic cutters; tubes 3 and 16, decorating bag, coupler and easy-to-follow directions.
2105-X-115. Set, $3.95

3. Christmas Cookie Cutter Set. Includes 6 washable, plastic cutters: Santa, candy cane, Christmas tree, stocking, gift package and reindeer; tubes 3, 16, decorating bag and coupler, complete step-by-step instructions. Cutters from 4½" to 5" high.
2105-X-107. Set, $5.95

4. Sesame Street Cookie Decorating Kit.
Make cookies that look like The Count, Big Bird, Cookie Monster, Oscar The Grouch, Ernie and Bert. Kit includes 6 plastic cutters, 4" to 5½" high; tubes 3, 14, 65; bag; coupler; complete baking/decorating directions.
2105-X-662. Set, $5.95



5. NEW! Easter Cookie Cutter Kit. This new kit lets you decorate cookies for Easter the traditional way (with tube and icing) or using the new "cookie painting" technique. The kit includes plastic cutters with embossed details for Easter favorites like Mr. and Mrs. Bunny, Easter basket, lamb, duck and chick'n egg. Decorating tube, bag, icing colors, art brush and complete baking and decorating directions are also included in kit.
2105-X-433. Kit, $5.95

A Great Gift Idea!
Beautiful Cookie Tins With Cutters Inside.
NEW! Attractively designed, full-color, metal cookie tins come with 6 plastic cookie cutters, baking and decorating directions. Give as gift or use for storage.

6. Sesame Street Cookie Cutters In A Tin. Featuring Sesame Street characters in a winter scene. 8" x 3".
2105-9198. Each, $4.95

7. Christmas Cookie Cutters In A Tin. Colorful holiday design on tin. 8" x 3".
2105-9112. Each, $4.95

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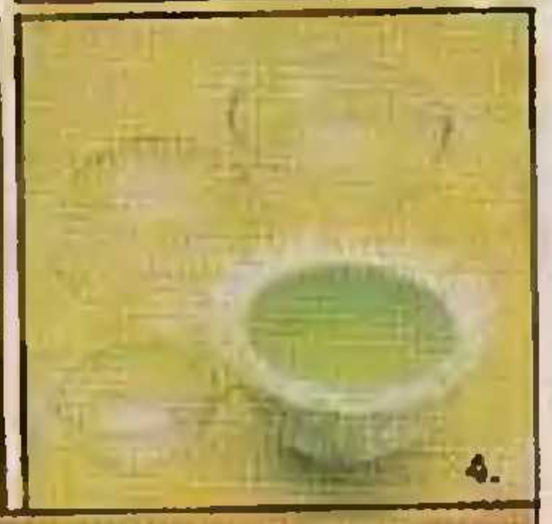
SUGAR & FOOD MOLDS

1. NEW! Great EggSpectations™ Panoramic Egg Kit. Now you can make sparkling, sugar panoramic eggs trimmed with colorful icing designs. It's easy to do. For Easter, showers, cake decorations and more! Kit includes 1 each — large and small egg molds, decorating bag, coupler, 3 plastic decorating tubes, 9 punch-out scenes and idea/instruction book.
2114-X-106. Kit, $3.50

3. 2-Pc. Egg Molds. Plastic. Order individually or as a 3-piece set.
1404-X-1040. Set, $3.95
1404-X-1016. 5"x4". Each, $2.25
1404-X-1024. 4½"x3". Each, $1.25
1404-X-1032. 3"x2". Each, $1.10



4. 2-Pc. Ball Molds. Plastic.
1406-X-1120. 3". 2/$1.50
1406-X-1139. 4½". 2/$3.20

5. Classic Bell Molds. Bells in 1¼", 2", 2½" sizes.
1001-X-9144. Set of 3, $.90

6. Grooved Bell Molds. Fluted 1¼", 2", 2½" bells.
1406-X-9180. Set of 3. $1.00

7. Fred Flintstone and Friends. Three sheets of TV favorites — Fred, Wilma, Barney, Betty, Pebbles, Bamm-Bamm, Dino, Ranger Smith, Snagglepuss, Scooby-Doo and the Mystery Machine.
1407-X-1354. 3-pc. Set. $6.50

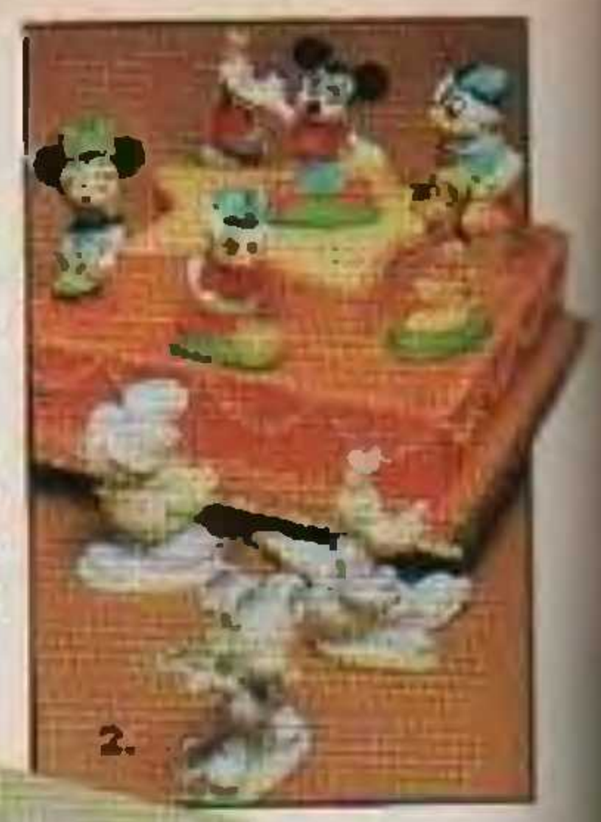
3-D Fun Molds
Designs for every occasion! 3-4 molds per sheet. All 3" to 4" high, ½"-¾" deep. Each, $1.25

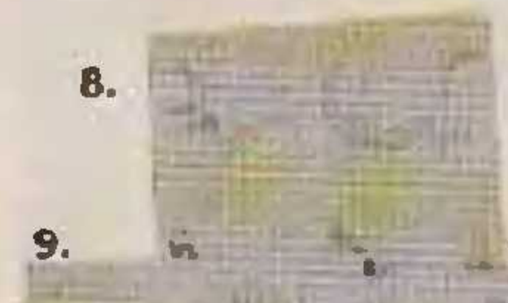
Shape Fancy Forms And Figures With Wilton Molds

Exciting cake decorations, party favors or displays are easy to make out of sugar, chocolate, gelatin or wax! Wilton molds are made of lightweight, washable plastic. With directions.

2. Disney Character Molds. Six 2-pc. molds make 4½" statuettes. Includes Mickey and Minnie Mouse, Donald Duck, Dewey, Pluto and Goofy.
2114-X-2206. Set, $6.50

© Walt Disney Prod.





8. Christmas Molds. Santa, poinsettia, snowman and wreath. **1402-X-400.**

9. St. Patrick's Day Molds. Leprechaun, pipe, hat, clover. **1405-X-601.**

10. Circus Molds. Clown, monkeys, lion, elephant. **1405-X-529.**

11. Easter Molds. Chick, egg, bunny and lamb. **1405-X-626.**

12. Halloween. Ghost, bat, pumpkin, scarecrow. **1405-X-669.**

13. Love Molds. Love, kiss, birds, cupid. **1405-X-560.**

14. Three Little Bears Storybook family of 3 bears and Goldilocks. **1405-X-588.**

15.

15. Cinderella's Castle Mold. 11-pc. set makes centerpiece inspired by the classic fairytale. Complete castle is 15" x 10" x 7½".
1407-X-706. Set, $10.95

16. Panda Mold. 3-D, aluminum mold makes sculptured ice cream desserts and more! 2-piece, clip-together mold has open base for filling. Directions included 5"x5" 4 clips and base.
518-X-489. Each, $4.25

16.

All-Occasion Mold Sets
Each, $2.25
Any 4, $7.50

Shape sugar, wax, chocolate and jelly candies in these specialty cut-apart molds. Each is 8" x 12½" washable, plastic sheet.

17.

17. Animals. Lion, chimp, horse, bear, giraffe, tiger, rabbit, elephant.
1405-X-3013.

18.

18. Special Occasion. 32 molds for Christmas, birthdays, graduation.
1405-X-3056.

21.

22.

23.

24.

25.

26.

27.

28.

29.

30.

31.

32.

33.

19. Flowers. 37 leaves, buds, flowers, birds.
1405-X-3048.

20. Candy. 33 round, oval, leaf, heart shapes.
1405-X-3390.

21. Patriotic. Eagle, 2 shields, fish.
1405-X-3201.

22. Wild Ducks. 3 sizes for outdoorsmen.
1405-X-3171.

23. Religious. Cross, praying hands, note.
1401-X-3236.

24. Variety. Slippers, horseshoe, book, crois.
1405-X-3080.

25. House Mold. Roof, walls, chimney, fence to form house.
1405-X-3330.

26. Mother Goose. 8 fairytale figures.
1405-X-3031.

27. Sugar Cubes. 32 mini-shapes for fancy sugar drops.
1405-X-3099.

28. Musical Molds. Drum, guitar, violin, concertina, maior, trombone, trumpet, baton, sax, clef and notes.
1405-X-3382.

29. Nativity. Crèche figurines and crib.
1402-X-3354.

30. Popular Request. Cowboy, 2-piece heart, duck and swan for 3-D trims.
1405-X-3160.

31. Writing. Letters, numbers, messages.
1405-X-3072.

32. Holidays. Christmas, Halloween, Thanksgiving, weddings, showers.
1405-X-3020.

33. Christmas. Ornaments, candle, candy cane, bell, etc.
1402-X-3346.

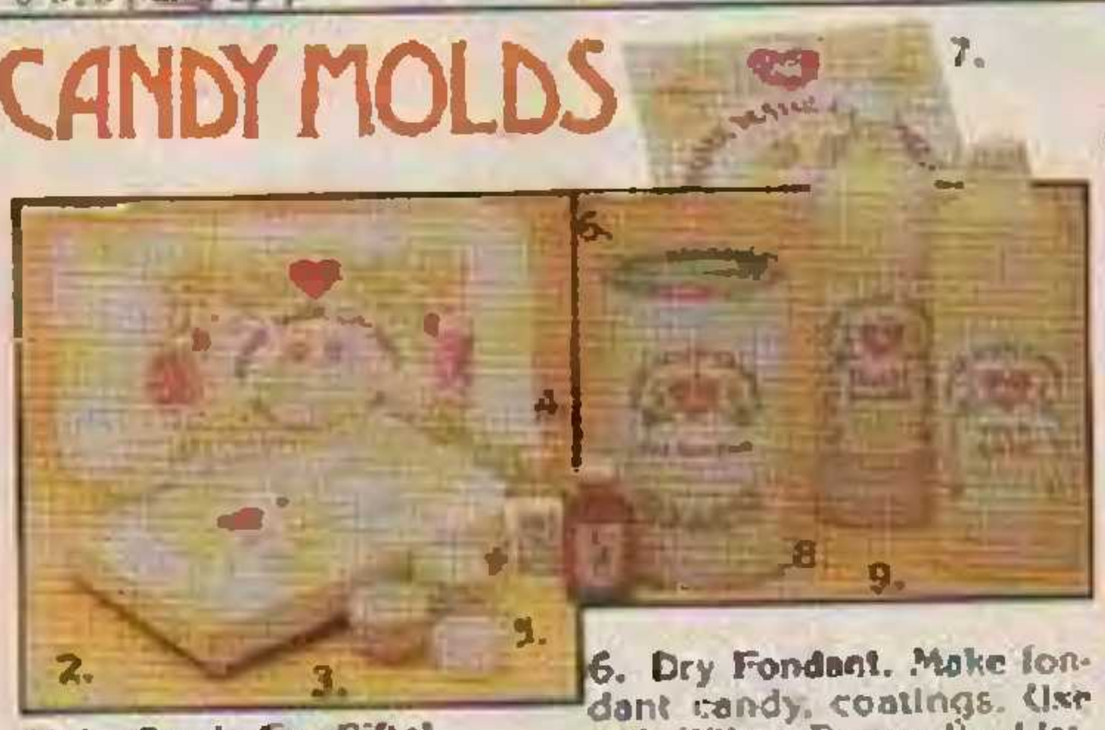
Plastic molds from 15 to 33 are dishwasher safe on Top Rack. Aluminum Panda Mold may be hand washed in mild

BAKE-ART

A Wilton Exclusive!

1. NEW! Bake-Art. The easy, new way to make unique, hand-crafted decorations, gifts, jewelry and more! Everything you need to learn and make Bake Art creations is in this kit—8 molds, 8 punch-out patterns, 6 web hang-up patterns, one cut brush, a decorating bag, two plastic decorating tubes and flower nail. Mix up a special dough using the recipe in the fabulous idea/instruction book. It's fun to learn this creative Wilton decorating technique. Makes a great gift, too!
2104-X-935. Kit. $9.50

CANDY MOLDS



Make Candy For Gifts!

2. Gift Boxes. Holds one lb. of candy. Pk. of 6.
2702-X-703. Pk. $3.50

3. Candy Cups. Glassine coated paper cups for individual candies. 1¾" diam. Pk. of 240.
2702-X-606. Pk. $2.00

4. Citric Acid. Gives tart quality to candy.
2701-X-32. 1 Oz., $1.00

5. Candy Flavors. 15 delicious flavors! Add to candy, cookies, icing and cakes. 1 oz. bottles. State number.

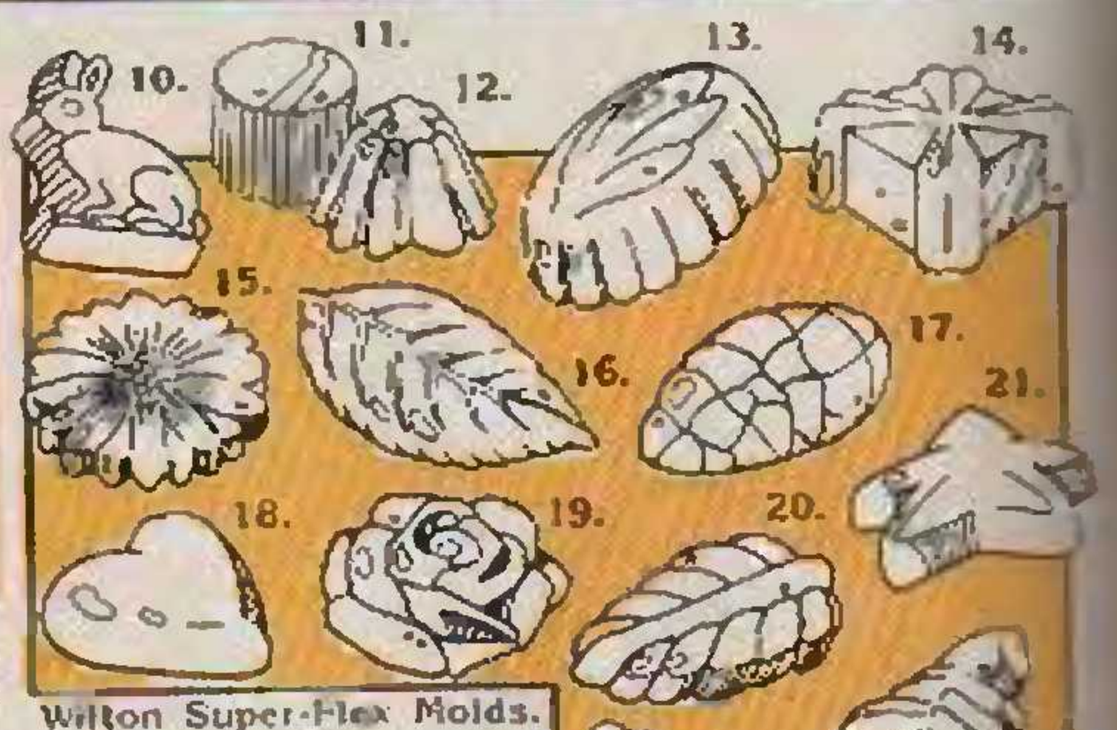
Hard Candy Flavors, Ea. $2.20	Regular Candy Flavors, Ea. $1.95
2706-X-114. Artificial Butterscotch	2706-X-600. Artificial Cherry
2706-X-124. Artificial Root Beer	2706-X-625. Lemon
2706-X-123. Artificial Cinnamon	2706-X-626. Lime
2706-X-160. Lemon	2706-X-640. Artificial Maple
2706-X-159. Lime	2706-X-601. Orange
2706-X-107. Orange	2706-X-618. Artificial Strawberry
2706-X-125. Artificial Cherry	Except 2706-X-668. Peppermint, $1.65
Except 2706-X-126 Peppermint, $1.65	

6. Dry Fondant. Make fondant candy coatings. Use with Wilton Recipe Booklet. Snap-top canister.
2701-X-16. 2 Lbs., $4.30

7. Recipe Booklet. Learn to make luscious pralines, fruit jellies, fondants, mints, 6 pg., step-by-step directions.
1827-X-54. Each, $.80

8. Liquid Pectin. Preservative/sweetener. Use with Recipe Booklet.
2701-X-40. 1 Qt., $3.20

9. Candy Syrup. Glaze or sweeten marzipan, iced cookies, candies.
2701-X-24. 1 Qt., $3.95



Wilton Super-Flex Molds. Mold candy, sugar, chocolate, pastel fondants, gelatin and wax in these quality plastic sheet molds. Quick-releasing Super-Flex molds make candies with distinct details like these plastic, washable, reusable molds for all your decorations.

Super-Flex Molds

Item/Design	Size, Each mold	Quantity	Cat. No.	Price
10. Bunnies	1¾"	Bunnies,2¾	1905-X-116	$1.65
11. Pretzels	2½"x1½"	Pretzels,10	1905-X-892	$1.65
12. Fleurs	2½"	Fleurs,10	1905-X-914	$1.65
13. Owls	1¾"x1¾"	Owls,10	1910-X-967	$1.65
14. Squares	1¾"x1¾"	Squares,10	1910-X-920	$1.65
15. Daisies	1¾" Daisy	Daisies,8	1910-X-878	$1.65
16. Leaves	2¾"x1¾"	Leaves,5	1910-X-884	$1.65
17. Eggs	1¾"x1¾"	Eggs,15	1910-X-975	$1.65
18. Heart	1¾"	Hearts,25	1910-X-417	$1.65
19. Rose	1¾" Diam.	Roses,20	1905-X-465	$1.65
20. Leaf	2¾"x1¾"	Leaves,20	1910-X-906	$1.65
21. Star	1¾"x1¾"	Stars,20	1910-X-951	$1.65
22. Ball	1¾"	Balls,24	1910-X-858	$1.65
23. Xmas Tree	1¾"	Trees,24	1910-X-[illegible]	$1.65
24. Animals	1¾"x2"	Shapes,15	1910-X-[illegible]	$1.65

Candy molds, spice and nut molds in Hints Aung Pg. made in USA

NEW

WEDDING ORNAMENTS

The Perfect Crown For Any Wedding Cake

1. **NEW! Enchantment.** For those who want the traditional bridal couple in a contemporary setting. This exquisite ornament features a beautifully sculptured, hand-painted bride and groom under a flowery archway of white fabric ribbons and little blossoms. Stand on 3" Satin Heart Base, 10" high.
Each, $12.95

Cat. No.	Couple	Coat
114-X-9002	White	Black
114-X-9023	White	White

All items are made in the U.S.A.

Our Most Popular Wedding Couple In A Romantic Setting

2. **Moonlit Snow.** One of our most-popular traditional ornaments. Choice of black or white couple, and black or white coat. 9 1/2" high.
Each, $12.95

Cat. No.	Couple	Coat
116-X-62418	White	Black
114-X-62426	White	White
116-X-62417	Black	Black
116-X-62429	Black	White
114-X-62434	White	Tan
116-X-62433	Black	Tan

All items are made in the U.S.A.

WEDDING ORNAMENTS

The Classic Bride And Groom Traditional Favorites!

1.

1. Orchids Forever. Sparkling brandy glass encases couple amidst white orchids and yellow centered flowers. Glitter bell and doves. 9½" high. Each, $19.95
114-X-73614. Black coat.
114-X-73622. White coat.

2. Diamond Crown. Happy couple amidst iridescent rings and glitter bell to shimmer on wedding day. 11½" high. Each, $10.25
114-X-11511. White Couple, Black coat.
114-X-11520. White Couple, White coat.
116-X-11537. Black Couple. Black coat.
116-X-11545. Black Couple. White coat.

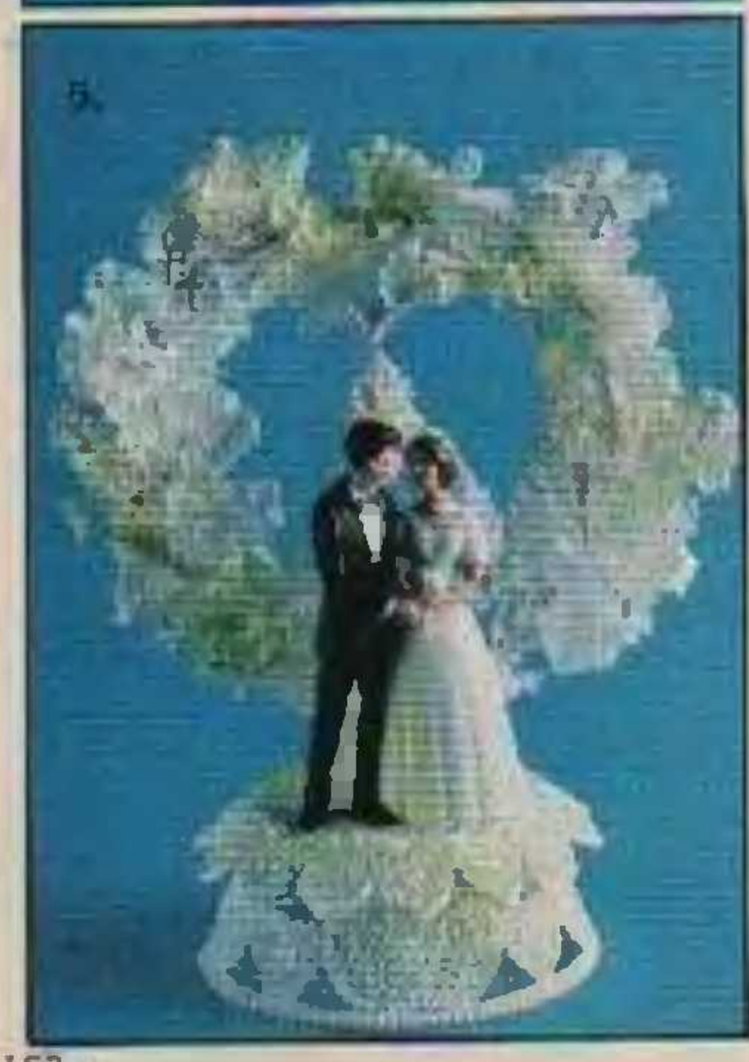
3. Mantilla. Cathedral window accented in blossoms and golden cross is lovely backdrop for bride and groom. 11" high. Each, $11.95
114-X-45416. Black coat.
114-X-45424. White coat.

4. Rose Cascade. Satin-finish white roses, lily of the valley and petals trims arch surrounding couple. 11½" high. Each, $11.25
114-X-13816. Black coat.
114-X-13824. White coat.

5. Princess. Beaded tree with orchid arch and glitter bell with hearts. 10½" high. Each, $11.25
114-X-10116. White Couple, Black coat.
114-X-10124. White Couple, White coat.
116-X-10123. Black Couple, Black coat.
116-X-10115. Black Couple, White coat.

6. White Orchids. Filigree trellis of flowers towers with glitter bell above the wedding pair. 12" high. Each, $11.25
114-X-10728. Black coat.
114-X-10736. White coat.

7. Circles In Lace. Lace frills topped with tulle and filigree bell encircle couple. 12½" high. Each, $11.25
114-X-8014. Black coat.
114-X-8022. White coat.



Treasures To Cherish

If a traditional look is for you, Wilton has a superb collection of ornaments to compliment every wedding cake! Filigree, lace, tulle and cloth flower trims accent these handsome couples. Yours to keep after the wedding day! Hand-painted plastic couples. Groom in choice of black or white coat; nylon tulle bridal veil. White plastic arches and bases.

8. Sweet Ceremony. Beaded heart and glitter bell enclose couple. 10" high. Each, $8.50
101-X-22011. Black coat.
101-X-22028. White coat.

9. Spiral Staircase. Cathedral window backdrops bridal couple as spiral staircase winds around displaying wedding attendants. Bridesmaids in pink with cloth bows. Impressive! 12" high. Each, $18.25
101-X-12936. Black coat.
101-X-12944. White coat.

10. Rosebud Brilliance. Rose-decked filigree gazebo with lovebirds. 8½" high. Each, $7.25
101-X-44315. Black coat.
101-X-44323. White coat.

11. Morning Rosebud. Paradise gates with lovebirds grace the happy pair. 8" high. Each, $6.50
101-X-44013. Black coat.
101-X-44020. White coat.

12. Lovers in Lace. Romantic setting with frills of white lace circles the charming couple. A dainty ornament. 7" high. Each, $7.25
104-X-818. Black coat.
104-X-826. White coat.

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9.

All paint: pure
made in Hong Kong
Flowers made in Korea
Assembled in U.S.A.

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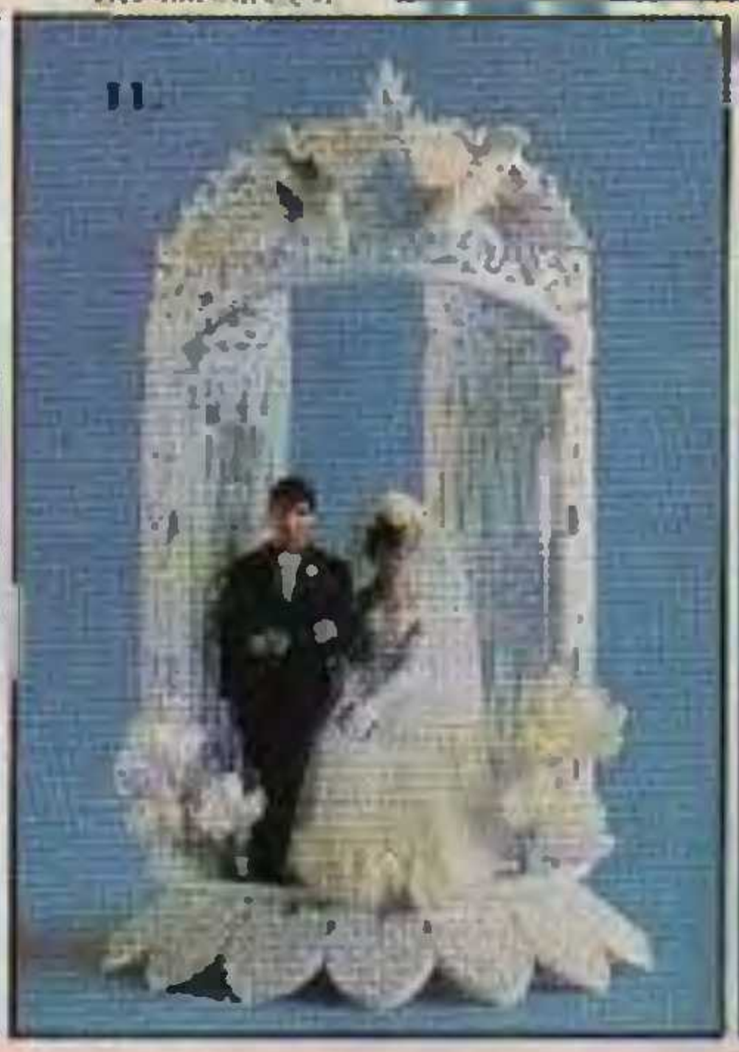

12.

WEDDING ORNAMENTS

The Petite Collection

Sized for your smaller cakes and tiers, these exquisitely crafted ornaments rest atop pretty heart bases.

1. Petite Floral Fantasy. Flower-filled arbor arches over couple. 6½" high. Black couple. Black coat.
113-X-22519. Ea., $7.25
Black couple. White coat.
113-X-22527. Ea., $7.25
White couple. Black coat.
104-X-22511. Ea., $7.25
White couple. White coat.
104-X-22528. Ea., $7.25

2. Petite Diamond Crown. A dainty and elegant touch for a small wedding cake. Rings of love accented with a puff of tulle surround the couple. 6½" high. Black coat.
104-X-41514. Each, $7.25

3. Petite Dainty Charm. A fan of flower-trimmed tulle compliments the happy bride and groom. 5½" high. Black coat.
104-X-32310. Each, $5.95

4. Petite Moonlit Snow. Choice of most brides. Fabulous cloth flowers and sparkling church bell make this ornament stand-out! 7½" high. Each, $8.50
104-X-6239. Black coat.
104-X-6247. White coat.

5. Petite Double Ring Couple. Duet of doves and wedding rings set off handsome couple. 5½" high. Each, $4.95
104-X-42413. Black coat.
104-X-42420. White coat.

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Holly Hobbie™ Sweethearts For A Soft Look of Love

The famous greeting card girl, Holly Hobbie, is featured with her friend in a variety of flower-filled garden settings. Hand-painted plastic couple is detailed in delicate pastels for a fine-finished look. Fabric flowers, white plastic settings and bases add a special touch.

6. Holly Hobbie Dream Garden. Holly Hobbie and friend make a happy pair as they pause beneath a trellis trimmed in white flowers and a duet of lovebirds. On a heart base. 7".
111-X-338. Each, $11.25

7. Holly Hobbie Love In Bloom. Stepping forward to a new life just like the wedding couple! Fairyland flowers adorn the arch of love. 10" high. On floral scroll base.
111-X-346. Each, $12.95

8. Holly Hobbie Wishing Well. Holly Hobbie and friend are making a wish for every couple. Charming well has handle, bucket, flowers and lovebirds. On scalloped, heart-shaped base. 6" high.
111-X-389. Each, $11.95

9. Holly Hobbie Garden House. A garden gazebo makes the most inspiring spot for Holly Hobbie and her friend. Pretty fabric of the valley flower trims are in soft blue to match Holly Hobbie's bonnet. 8½" high.
111-X-362. Each, $12.95

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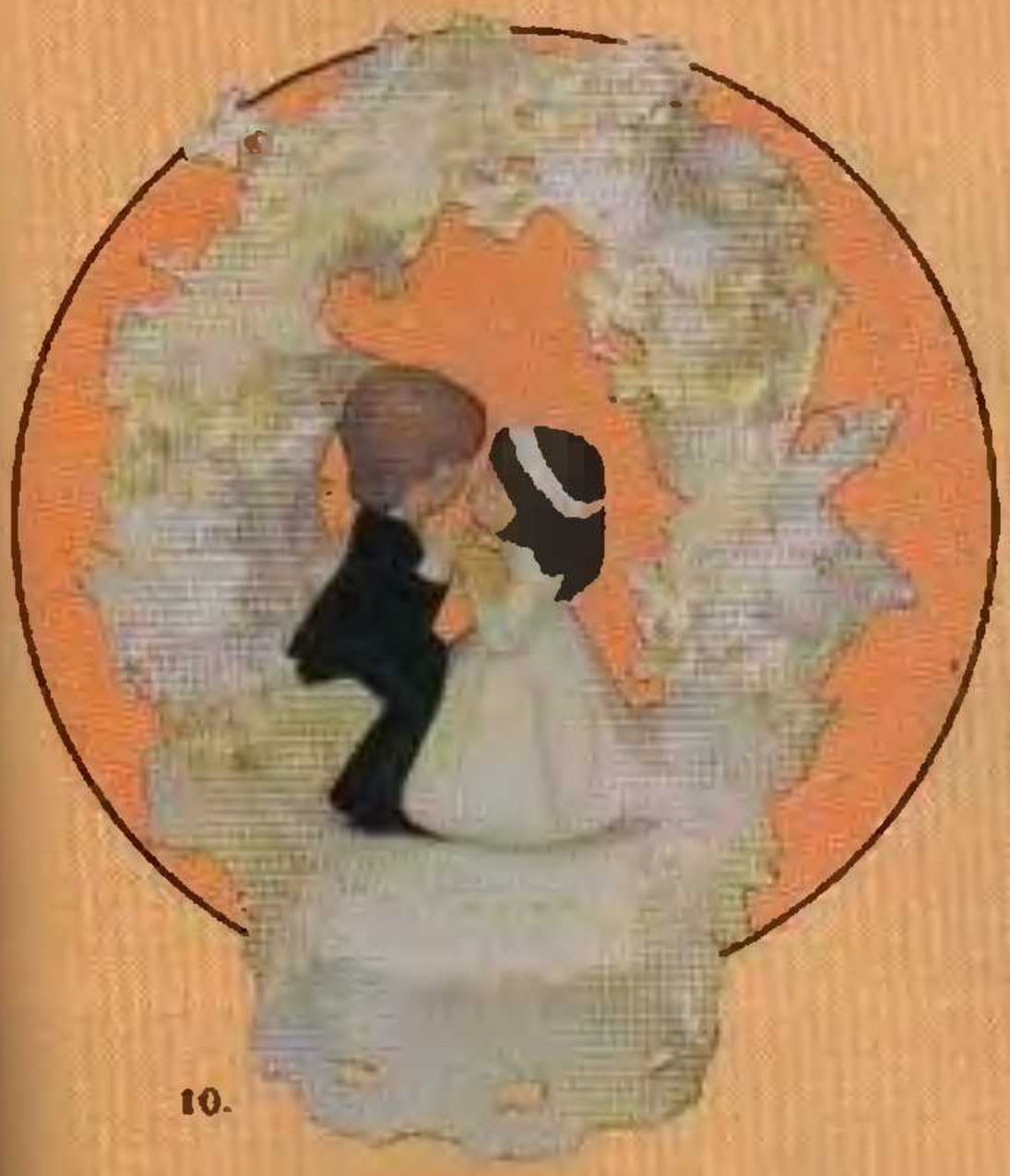
* © American Greetings Corp. 1981



10.

Stir Sentimental Thoughts With The Wilton Kissing Couple

A gentle embrace, a loving glance is the scene with our most popular bridal pair! Imagine the Kissing Couple crowning a wedding cake. It makes a lasting treasure, too. Available in several fancy or flowery settings. Choose pink, yellow or pretty bridal white fabric flowers and lace. Framework, bases and hand-painted figures of plastic. One will delight the most particular bride!

10. Kiss in a Bower. The adorable couple dance under a blush of dainty blossoms. 10" high.
Pink flowers, yellow ctrs.
110-X-562. Each, $12.95
White flowers, yellow ctrs.
110-X-554. Each, $12.95

11. Love Token. Dreamy pair of young lovers kiss underneath a wedding bell. Double rings have ruffly lace and a tulle puff accent. 11" high. White lace.
110-X-538. Each, $10.25
Pink lace.
110-X-546. Each, $10.25

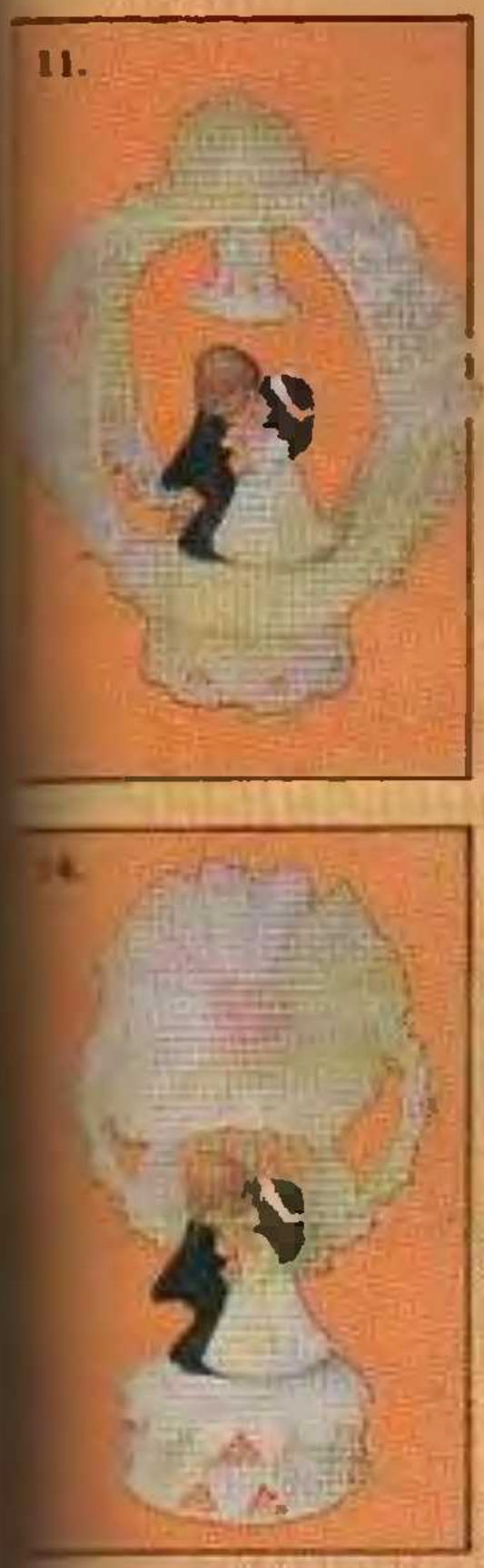
12. Spellbound. Sweet couple gaze into each other's eyes beneath a spring garden gazebo. 9" high.
Yellow flower trim.
110-X-406. Each, $9.25
Pink flower trim.
110-X-422. Each, $9.25

13. Precious Moment. The little lovers enjoy a moment together at a quaint garden gate. A truly romantic ornament. White flowers. 8" high.
110-X-309. Each, $9.25

14. Wedding Kiss. Sweethearts seal their vows with a kiss. A lacy chapel bell with tulle and flower hovers overhead. 11" high.
White tulle, pink rose.
110-X-228. Each, $10.25
White tulle, white rose.
110-X-236. Each, $10.25

15. Heart-To-Heart. Filigree lover's hearts frame the affectionate couple as they steal a wedding kiss. 9" high.
Pink lace, pink flower.
110-X-368. Each, $13.95
White lace, white flower.
110-X-376. Each, $13.95

16. Sweet Romance. A special glance is shared by the Kissing Couple. Filigree heart frame is trimmed with delicate lace, double bells and fantasy flower. 9½" high.
Pink flowers, pink lace.
110-X-503. Each, $9.25
White flowers, white lace.
110-X-589. Each, $9.25



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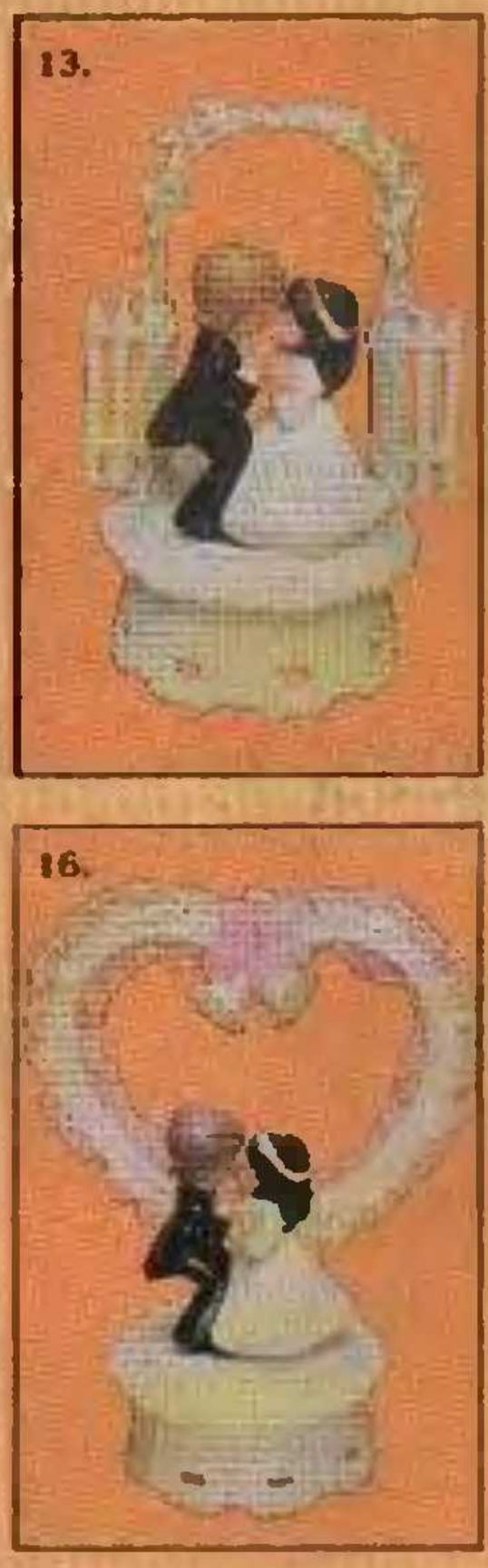

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16.

All plastic parts made in Hong Kong. All figures made in China. Assembled in U.S.A.

WEDDING ORNAMENTS

Wedding Bells To Ring Out The Happy News

Filigree and satiny cloth-covered plastic wedding bells make beautiful wedding cake toppers. Choose white and assorted colors. With fabric flowers, nylon tulle, ribbon trims. On Wilton plastic bases.

1. Springtime Love. Fresh and as pretty as the bride herself! Dainty lily of the valley and yellow and white wild daisies trim the pair of lacy filigree bells. On a heart base with satiny ribbon and tulle trims. 8½".
111-X-7332. Each. $9.25

2. Captive Hearts. To have and to hold long after the ceremony. Sparkling goblet has lacy plastic heart, bells and doves encased for a lavish display. Glittered bell and dove trim. 9½" high.
109-X-73508. Each. $19.50

3. Charlemagne. Satin-bow chapel bells filled with blossoms, bow and tulle trimmed on heart base make for a lovely expression of wedding day excitement. 10½" high. Yellow bells.
103-X-6099. Each. $11.95
All white.
103-X-6072. Each. $11.95

4. Wedding Bells. To ring out glad tidings atop your cake. Arches of lace enclose a trio of lacy bells on heart detailed base. Rose and white tulle puff trims. 10½".
103-X-1356. Each. $11.25

5. Heartbound. Favorite of many brides! Hearts and flowers describes this luxuriously trimmed ornament. Filigree heart, bells, fabric blossoms. Heart base. 9".
103-X-1488. Each. $9.25

The Petite Collection

6. Petite Triple Bells. Trio of glittered open-work bells set on a lacy heart base and topped with tulle and a single elegant rose. Sized for smaller cakes. 5" high.
106-X-4250. Each. $5.95

7. Petite Bells of Joy. Tulle-trimmed filigree bells nestled in curves of satin. Tulle puff trims the top of heart base displays with admiration. Ideal for small tiers. 6½" high.
106-X-2658. Each.

Lovebirds To Pose Atop Your Cake

A pair of graceful lovebirds will add the right romantic finish to your wedding cake. Choose from several poses and settings. All white plastic. Lace, cloth flowers and sheer nylon tulle trims.

8. NEW! Circles Of Love. A modern ornament ideal for contemporary lovebirds! Double arches of orchids and blossoms enhance white doves perched on double rings. On heart base. A joyous finishing touch for any wedding cake. 10" high.
103-X-9004. Each, $12.95

9. Hearts Take Wing. Filigree heart framed in ripples of tulle makes an inspiring backdrop for a duet of kissing lovebirds. 10½" high.
103-X-6218. Each, $10.25

10. Love Duet. A pair of doves rest atop flower-trimmed wedding rings as if singing a song of love. 8".
103-X-43903. Each, $6.50

11. Lovebirds. Arches of lace ruffles surround the winged pair of serenaders. A puff of tulle adds an airy accent. Floral scroll base. 11".
111-X-125. Each, $11.25

12. Spring Song. Lovebirds perched on curving branches pose in song under an arch of sunny springtime flowers. Heart base. 9½" high.
111-X-2802. Each, $11.25

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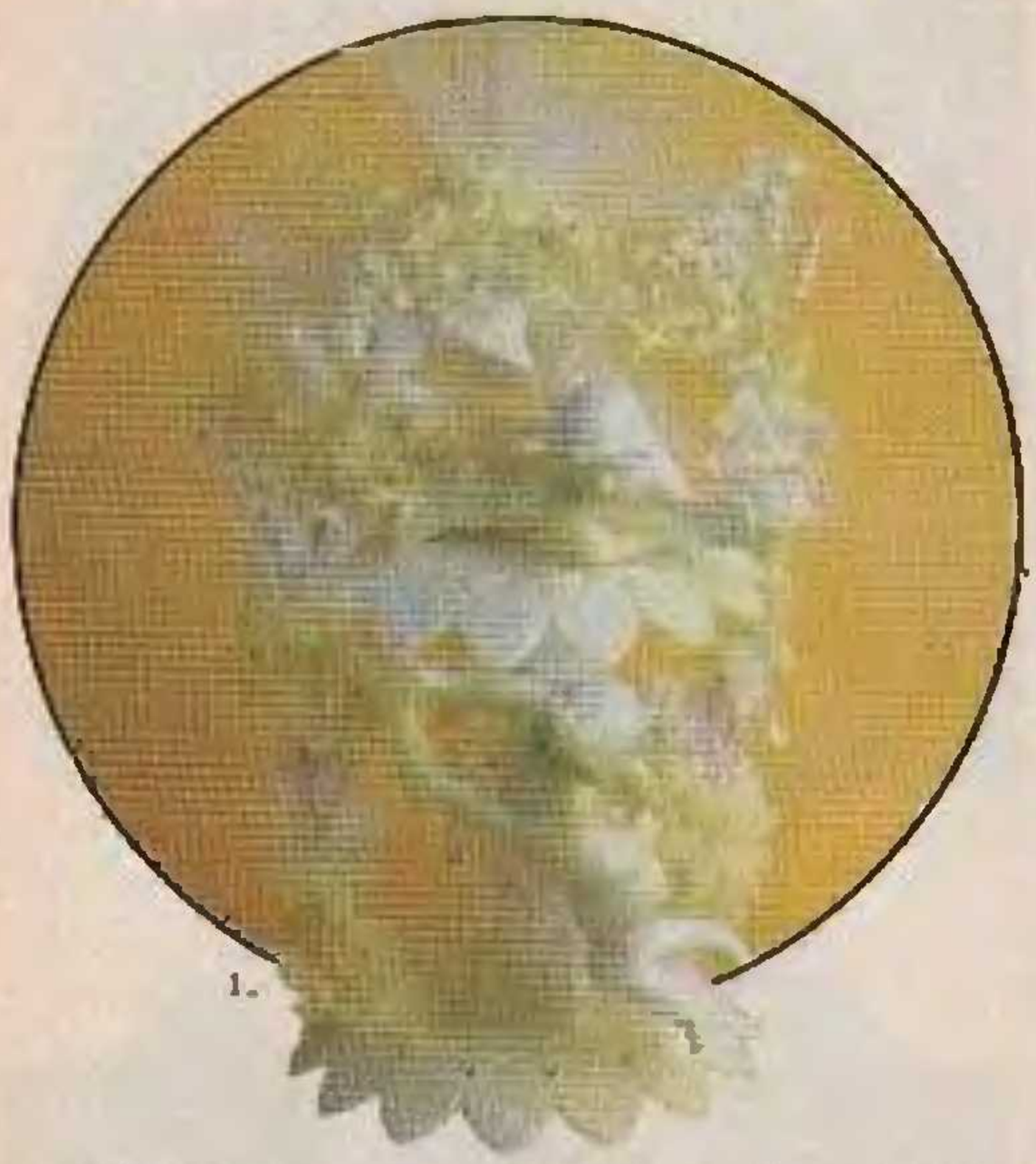
All paper: Decorative Packaging. All boxes made in Korea. Assembled in U.S.A.

WEDDING ORNAMENTS


1.

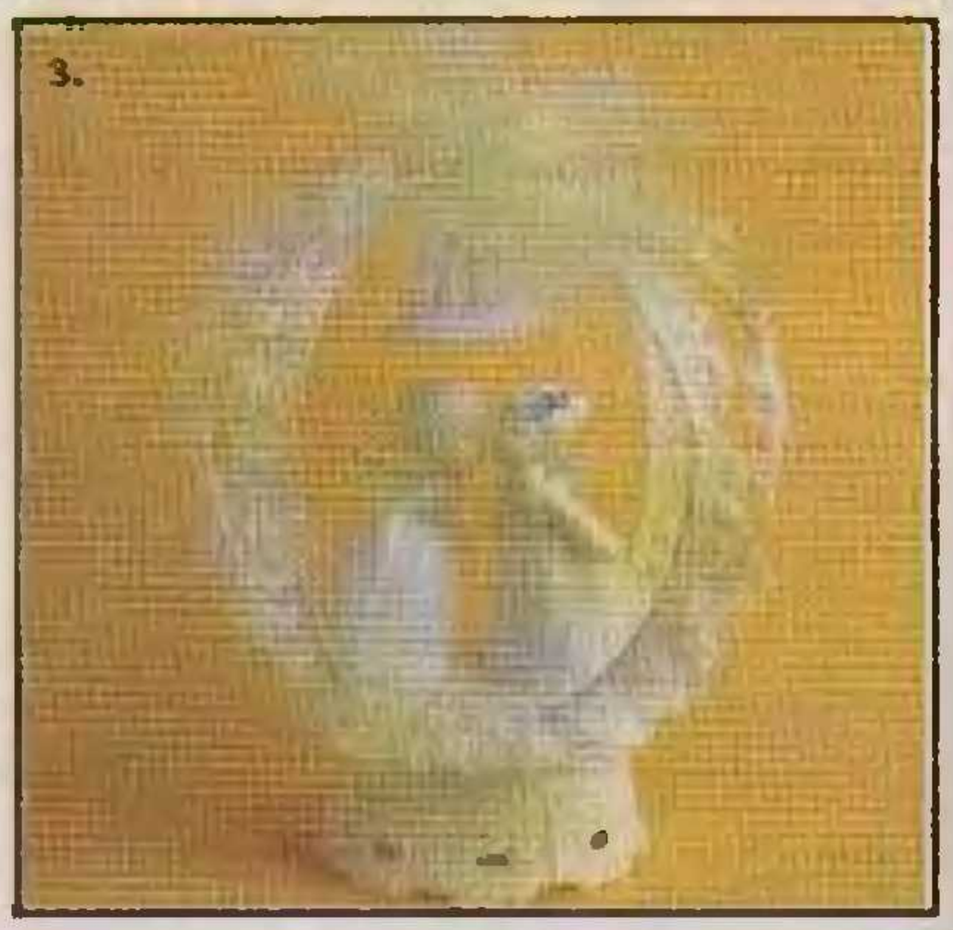
Top Your Cakes With Little Angels

1. Cherub's Delight. A halo of yellow and white flowers complete with tulle trim and wedding bells adorns a playful pair of cherubs. All are posed on a lacy heart pedestal. A happy touch for a happy day! 12½" high.
103-X-60905. Each. $12.95

2. Sunburst. Cherubs posed on a filigree heart, trimmed in tulle and white blossoms, offer a romantic serenade to the bride and groom. 10" high.
103-X-6102. Each. $9.25

3. Angel Kiss. Arches of frilly lace and tulle shelter a wedding bell and the most charming pair of kissing angels ever. 11" high.
103-X-155. Each. $10.25

2.


3.

The Petite Collection For Smaller Cakes

4.

4. Petite White Birds. Pink and green ruffles of lace and tulle encircle a pair of songbirds as they pose beneath a glittered bell. Perfectly proportioned for the smaller wedding cake. 6" high.
111-X-133. Each. $5.95

5.

5. Petite Spring Song. One of our most popular ornaments just right for the smaller cake. Little songbirds pose on a heart base trimmed in flowers, blossoms and tulle. 7" high.
106-X-159. Each. $6.50

6.

6. Petite Double Ring. Tiny, white doves sit atop a pair of wedding rings trimmed in tulle. Posed on a lacy heart base. This ornament's sweet simplicity is just right for your wedding cake. 5½".
106-X-4316. Each. $3.95

7. Petite Heavenly Bells. A little cherub holds a dove in each hand and stands atop a trio of wedding bells. A joyous finishing touch to any wedding cake. 7" high.
111-X-3000. Each. $5.95

ANNIVERSARY ORNAMENTS

Anniversary Ornaments Make Ideal Keepsakes

Ideal for cake toppers or centerpieces. Hand-painted plastic figures and emblems with fabric flower trims. Plastic accents and bases. Accents in silver for 25th, gold for 50th anniversary.

1. Loving Garden House. Gazebo topped with rings and doves highlights tulle trimmed emblem. 9" high.
102-X-1416. 25th, Ea., $7.25
102-X-1408. 50th, Ea., $7.25

2. Wedding Vow. Shining cross is encircled in fantasy flowers, blossoms, tulle and doves all on a heart base. 7½" high.
106-X-124. Silver-colored cross, 25th, Ea., $6.50
106-X-116. Gold-colored cross, 50th, Ea., $6.50

3. Regular-Size Anniversary. Wreath-encircled emblem topped with a shining bow sets the scene for 2 doves. On a heart base. 9".
102-X-1513. 25th, Ea., $5.95
102-X-1520. 50th, Ea., $5.95

4. Brandy Snifter Keepsake. Glass goblet topped with doves encloses couple with backdrop of tulle-trimmed filigree hearts. 8"
109-X-2759. 25th, Each, $18.25
109-X-2805. 50th, Each, $18.25

5. Anniversary Waltz. Couple poses before shining bow-topped wreath emblem. Dress color matches emblem. 9"
102-X-5519. 25th, Ea., $7.25
102-X-5527. 50th, Ea., $7.25

The Petite Collection

6. Anniversary Years. White wreath trimmed with doves holds interchangeable numbers of 5, 10, 15, 20 or 40 years. 6¾" high.
105-X-4257. Each, $3.95

7. Petite Anniversary. Choose from gold or silver wreath with interchangeable numbers. On heart base. 6¾" high.
105-X-4265. 25th, Ea., $3.95
105-X-4273. 50th, Ea., $3.95

8. Double-Ring Devotion. Anniversary couple stands before dove-topped gold or silver colored wedding bands. 5½" high.
105-X-4613. 25th, Ea., $5.95
105-X-4605. 50th, Ea., $5.95

All glass parts made in Hong Kong. Figures made in China. Assembled in U.S.A.

WEDDING CAKE STANDS

Display Beautiful Tier Cakes For Weddings, Anniversaries, Any Big Occasion!

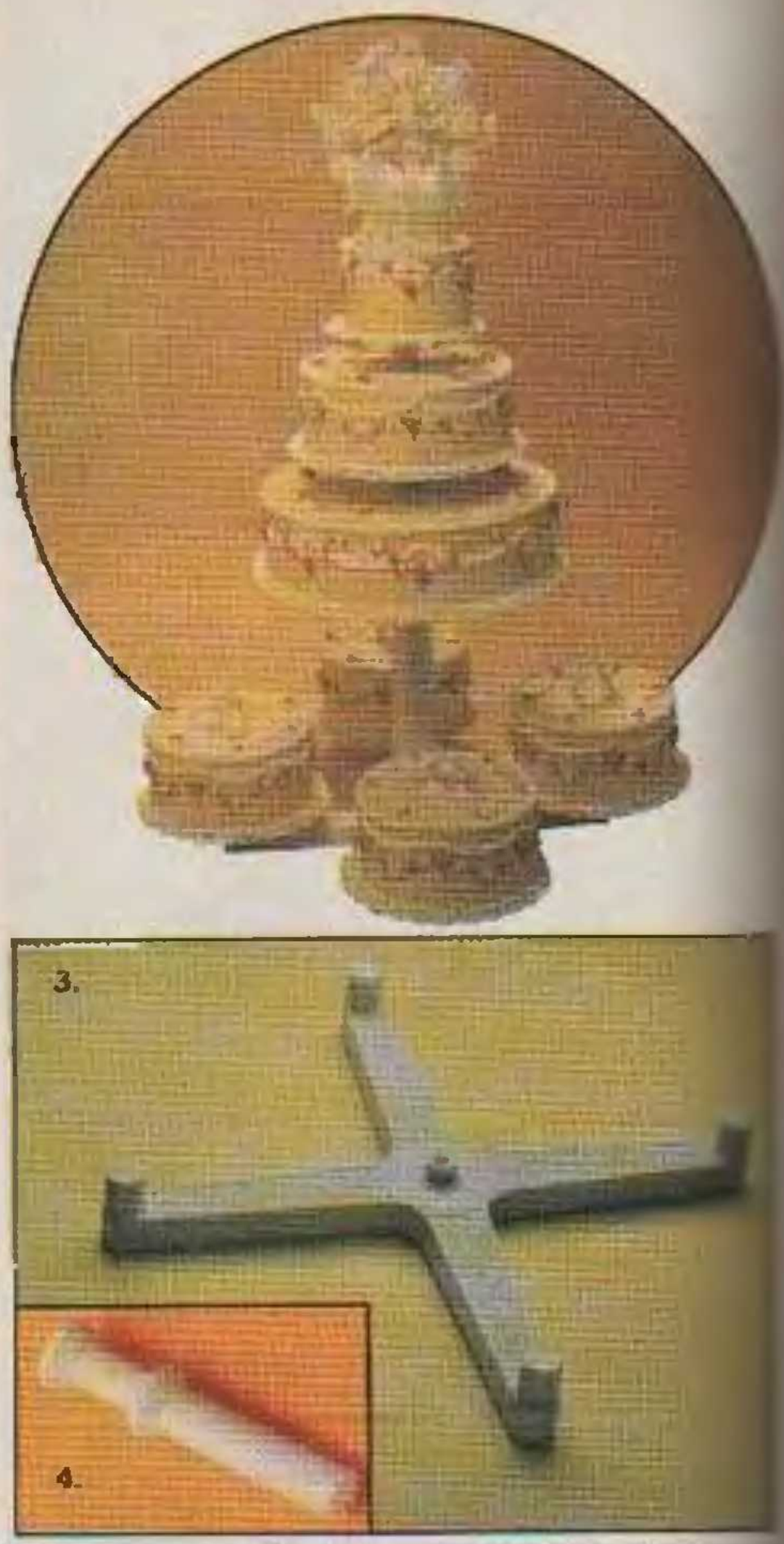
1.

2.

Wilton Wedding Cake Stands For Tier Cake Drama

2. Tall Tier Stand Set. Add tier upon tier of cake, up to 6 tiers high! An impressive sight! The twist-apart center column lets you add on as many tiers as you need. 4-arm support attachment (shown on right) lets you add 4 more cakes as the party list grows. A lovely way to present a wedding or anniversary cake. Set includes: Five 6½" high twist-apart columns with nut and bolt, 18" footed base plate; 16", 14", 12", 10" and 8" separator plates. All separators are interchangeable except footed base plate. Made of durable, washable white plastic to serve beautifully for years.
304-X-7915. Set, $45.95

Cat. No.	Size	Each
Plates		
302-X-7894	8"	$ 3.25
302-X-7908	10"	$ 4.30
302-X-7924	12"	$ 5.95
302-X-7940	14"	$ 8.25
302-X-7967	16"	$11.50
302-X-7983	18"	$14.75
Columns		
303-X-7910	6½"	$ 1.40
304-X-5009	7¾"	$ 2.20
303-X-703	13½"	$ 4.30



3.

4.

3. 4-Arm Support Attachment. An innovative idea for cake display! As the guest list grows, you can add more cakes on this unique cake support structure! Ideal for a large wedding reception, anniversary celebration or any large formal occasion. Easy to assemble, too. Replace tall tier cake base with 4-arm support, then add separator plates (not included) up to 12" round. Result is a graceful round-about effect. Use as cake stand base, center or top.
304-X-8245. Each, $11.50

Extra Parts For Stand

Column Top Cap Nut.
304-X-7923. Each, $.70

Glue-On Plate Legs.
304-X-7930. Each, $.30

Bottom Column Bolt.
304-X-7941. Each, $1.00

Four-Arm Base Nut.
304-X-8253. Each, $.50

4. Cake Corer Tube. Use with the Tall Tier Stand Set. 7" long solid piece fits into 6¾" hollow piece to remove cake centers quickly and easily! Plastic.
304-X-8172. Each, $1.60

Add A Light and Airy Look To A Wedding Cake

1. Crystal-Clear Cake Dividers. A light and airy way to support tiers for wedding cakes — each tier will look like it's suspended in air. White plastic separator plates are held by ¼" diameter clear plastic twist legs which penetrate cake and rest on plate below. Order as a set or separately to arrange special effects. Includes one each 6", 8", 10", 12", 14" and 16" plates, 24 clear plastic twist legs, each 7½" high. Order individually or save 15% on set!
301-X-9450. Set, $45.95

Cat. No.	Size	Each
302-X-9730	6"	$ 2.10
302-X-9749	8"	$ 3.40
302-X-9757	10"	$ 4.95
302-X-9765	12"	$ 6.40
302-X-9773	14"	$ 8.25
302-X-9780	16"	$10.50

7½" twist legs. Pk. of 4.
303-X-9794. Pk., $3.60

GARDEN EFFECTS

Use Wilton Vases To Show Off Nature's Blooms

For the ultimate in elegance use pretty Wilton vases to show off your live blooms or icing flower bouquets! Top wedding cakes or trim place settings at the banquet table with the delicate beauty and fragrance of fresh flowers. Fill these white bisque plastic vases with dried or silk flowers, gum paste blossoms, too, for the same exciting effect. Sculptured and detailed vases come in a variety of styles and sizes. Choose one that's just right for your special occasion. (Flowers not included.)

1. Classic Vase. Shaped like a Grecian urn to display a single bloom. 3¼" high.
1008-X-238. Each, $1.00

2. Classic Vase on Pedestal. Formal vase that's slim and elegant for your flowers. 5¼" high.
1008-X-378. Each, $1.60

3. Classique Vase. Cherub strikes a graceful pose, bearing vase on shoulder, for a tall, dramatic look. 8" high.
1008-X-7364. Each, $2.90

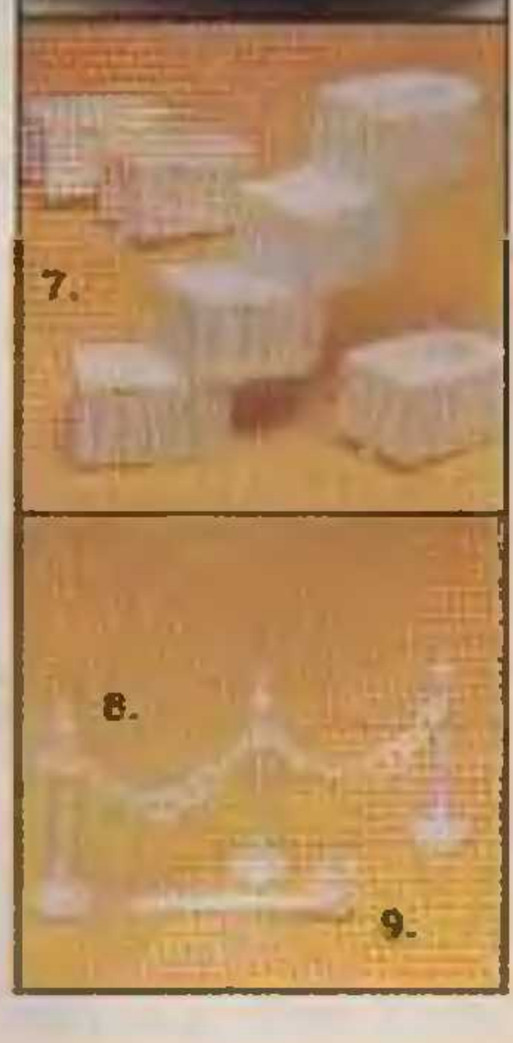
4. Heart Bowl Vase. Low, wide base holds bouquets and other arrangements. 3¼" high.
1008-X-9625. Each, $1.40

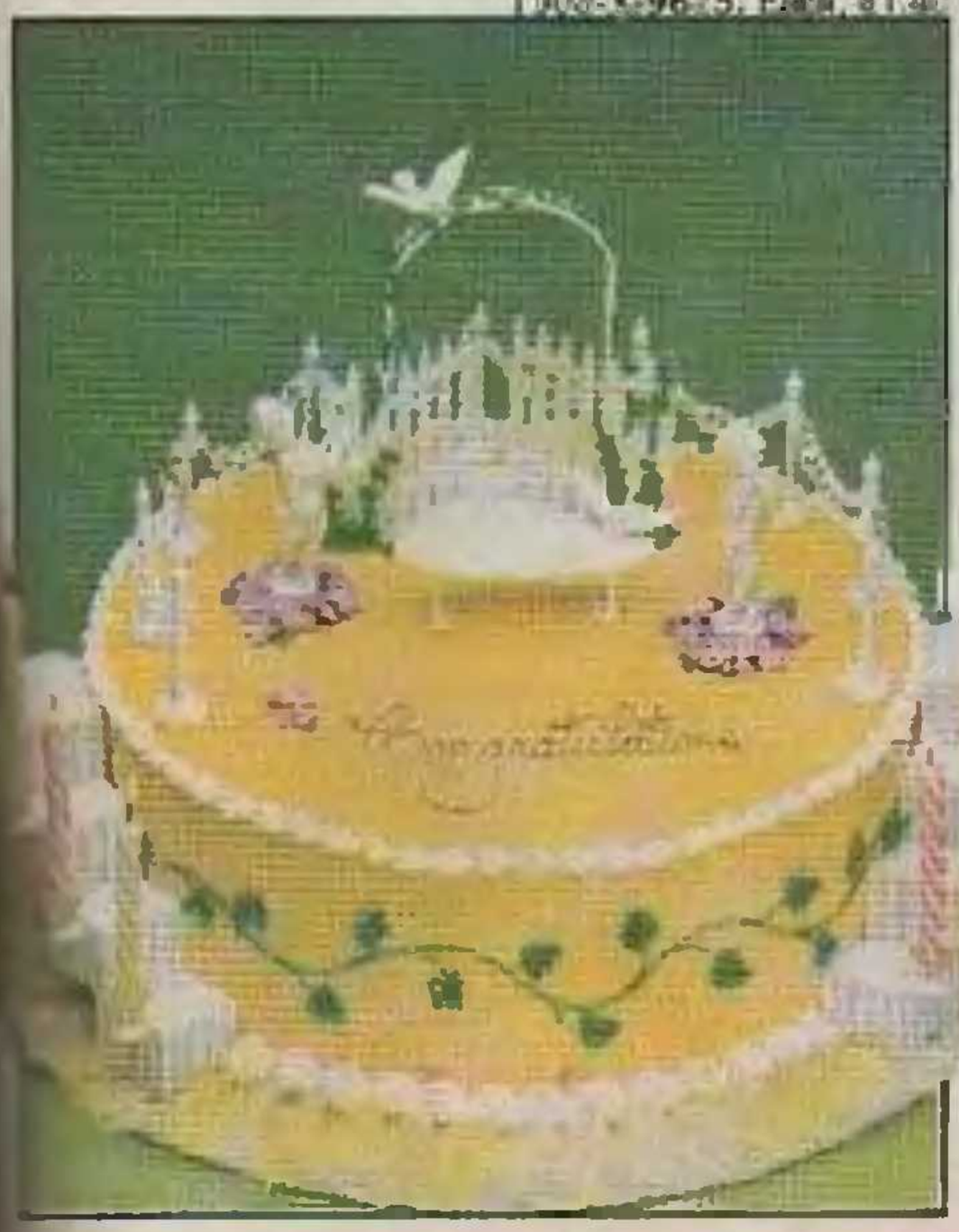
5. Cupid Vase. Miniature cupids adorn the sides of this ornate vase. 5¾" high.
1008-X-7290. Each, $2.90

6. Flower Spikes. Decorate cake tops and sides with petit and pretty flowers that stay fresh! Simply fill each 3" long white plastic spike with water, place flower or bud stems in tube. Insert spike anywhere, any angle. Flanges hold it securely.
1008-X-408. Pk. of 12, $1.95

Stairs Light The Way To Sparkling Celebrations

7. Stairsteps. Trim a wedding, shower or any special cake with a winding stairway. Use as candle holders or decorate with icing flowers. Includes 24 snap-together stairs, 3" inserts and candle holders.
1107-X-8180. Set, $5.25





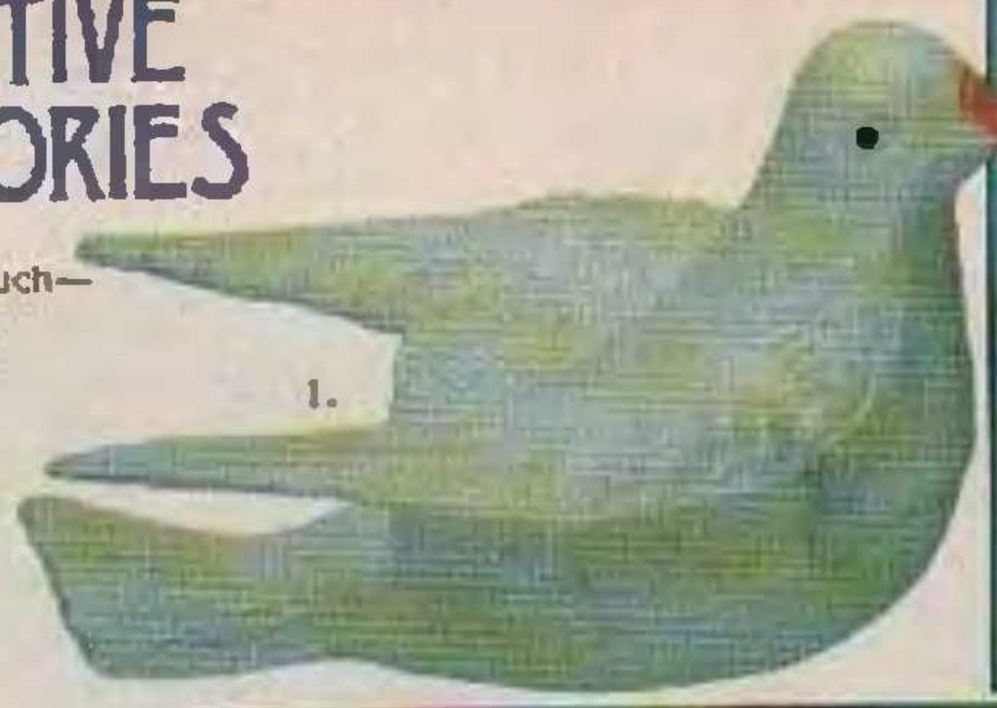
8. Old-Fashioned Fence. Combine with any Wilton ornament component for striking effects. Romantic chain-link fence adds that special touch. Includes twelve 2¾" fence posts, a gross of ½" snap-together chain links. Plastic.
1107-X-8326. Set, $2.00

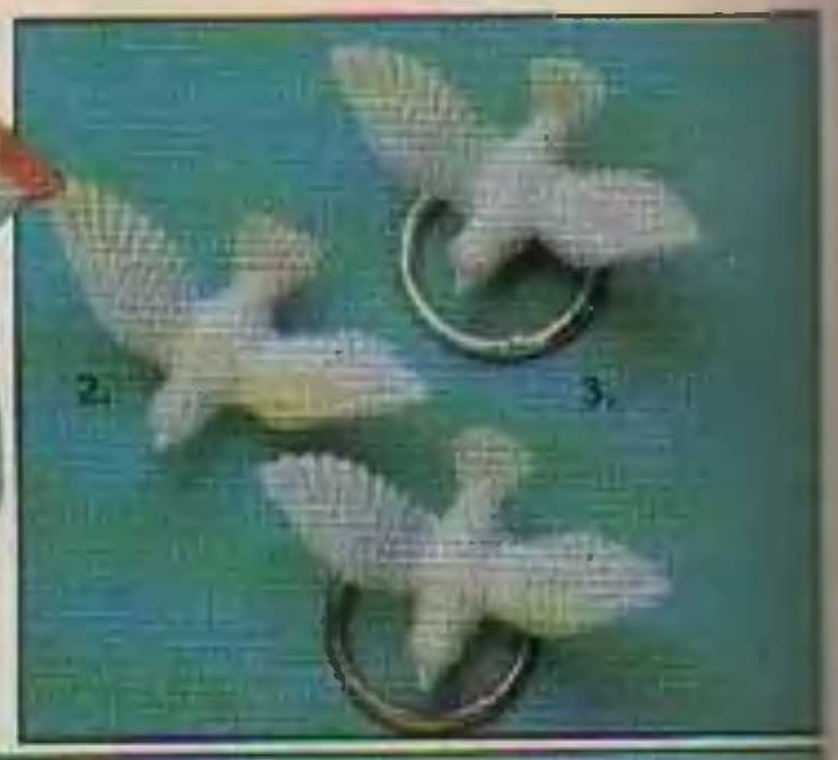
9. Push-In Candle Holders. Display candlelight most creatively on cake sides with these clear plastic holders! Holds up to 4" high candles. Includes 12 pegs, 12 holders.
1107-X-8131. Set, $1.40

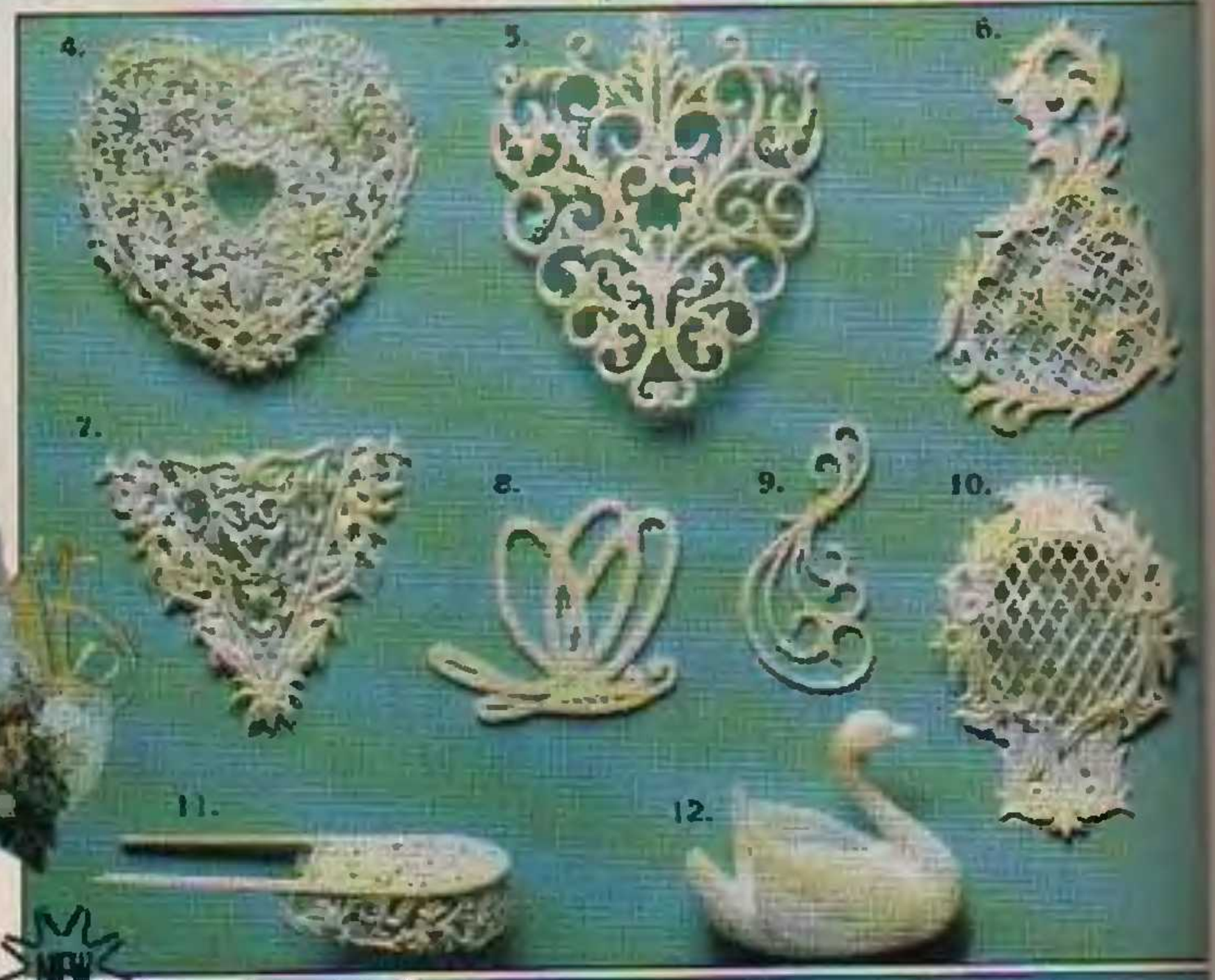
All items made in Hong Kong.

DECORATIVE ACCESSORIES

**For That Special Touch—
Snowy White Doves
And Ornate Filigree**







Add style and beauty to cakes, ornaments and separator plates. Made of white plastic. Some available with non-edible sugar coating. Rings have gold or silver metallic-like coating.

1. Large Fluttering Doves.
Plain, 4" x 2¾". Pk. of 2.
1002-X-1806. Pk., $1.80
With sugar. 4" x 2¾". Pk. of 2.
1006-X-182. Pk., $2.10

2. Small Dove. Plain. 2" x 1¼".
1002-X-1709. 12 for $1.08
With sugar. 2" x 1¼". Pk. of 12.
1006-X-166. Pk., $1.20

3. Small Dove on Ring.
Silver. 2" x 1¼". Pk. of 12.
1002-X-1725. Pk., $1.40
Gold. 2" x 1¼". Pk. of 12.
2110-X-175. Pk., $1.40

4. Lacy Heart. 3¾" x 3½".
1004-X-2305. 12 for $1.80

5. Shield. 4" x 3⅝".
1004-X-3107. 12 for $2.16

6. Swirl. 1¼" x 2½". Pk. of 12.
1004-X-2100. Pk., $1.95

7. Curved Triangle. 3" x 3¼".
Pk. of 12.
1004-X-3001. Pk., $1.95

8. Small Butterfly.
With sugar. 2¾" x 2¾".
Pk. of 12.
1006-X-270. Pk., $1.10

9. Scrolls. 2 sizes.
Medium. 2⅛" x 1½".
1004-X-2800. 24 for $1.68
Medium with sugar. 2¾" x 1½". Pk. of 12.
1006-X-281. Pk., $1.10
Small. 1¾" x 1½".
1004-X-2909. 24 for $1.44

10. Contour. 3¾" x 2¾".
Pk. of 12.
1004-X-2003. Pk., $1.95

11. Cake Shelf. 4" x ¾".
Pk. of 6.
1004-X-2501. Pk., $1.20

12. Swan. With sugar. 3½" x 2½". Pk. of 6. (Plain swan, p. 138)
1006-X-18. Pk., $1.90

Wedding Ring Trims
Pretty symbols of love and unity in durable plastic with metallic-like gold, silver or pearlized finish.

13. NEW! Large Double Wedding Rings. 3⅜" diam.
201-X-3007. Gold. $1.50
201-X-3147. Silver. $1.50
201-X-1007. Pearl. $1.20

14. Large Wedding Rings.
3⅜" diameter.
1002-X-8347. Gold. 2/$1.40
1002-X-8363. Silver. 2/$1.40
1002-X-8355. Pearl. 2/$1.05

15. Small Wedding Rings.
⅝" diameter. Pk. of 24.
1002-X-1016. Silver. $1.20
1002-X-1008. Gold. $1.20

Peace, Love and Happiness! Angel and Cherub Figurines Add Romance
Each richly-detailed figurine is inspired by Renaissance sculpture and shaped of white plastic.

16. Cherub Card-Holder. Formal way to mark a place at the party table. 3⅝" x 1⅝".
1001-X-9373. 4 for $2.56

17. Baroque Angels. Attach to pillars or place on cake top and sides. 5½" x 1½". Set of 2.
1001-X-775. Set, $4.00

18. Kneeling Cherub. With flute. 2⅜" x 1½".
206-X-150. 6 for $2.34

19. Kneeling Cherub Fountain. With cherub. Fill with tiny flowers or favors. 4" x 3".
1001-X-9380. Each, $1.40

20. Musical Trio. Three charming musicians—one each with flute, lyre and lute. Top wedding cakes or place in floral arrangement. 3½".
1001-X-368. Set, $1.70

21. Angelinos. Miniature winged angels for cake sides, gift trims. 2" x 3".
1001-X-503. 6 for $2.64

22. Twin Angels. Sweet, smiling angels to trim wedding, anniversary cakes, gifts. 3⅛" x 2½".
1001-X-228. Set of 4, $2.95

23. Cherub Concerto. Joyous trio of angels pose in concert. Angel with violin, 3¾" x 4¼"; angel with lyre, 4" x 3¾"; angel with cymbals, 4¾" x 2¼".
1001-X-236. Set, $3.95

24. Dancing Angel. A most spirited angel. Pretty ornament. 6" high.
206-X-1212. Each, $2.90

25. Angel Fountain. Fill with fabric or icing buds, candy. 3¾" x 2¾".
1001-X-406. Each, $1.70

26. Angel Musicians. Pair of graceful angels—one with horn, one with violin. Hollow backs for easy mounting. 3¾" x 2¼". Pk. of 2.
1001-X-1800. 2 Pks., $1.64

27. Winged Angels. Two floating angels per package. Suspend between tiers or on Christmas tree. Ea., 2½"x2".
1001-X-457. 3 Pks., $2.19

28. Angel with Harp. Demure accent for any special cake. 3½" x 3".
1001-X-7028. 4 for $3.00

All plastic trims made in Hong Kong

DECORATIVE ACCESSORIES

Graceful Bells And Pretty Figurines For Special Effects

Add drama to ornaments, wedding cake tiers or table favors and decorations!

1. **Doves.** 2" x ½"
1002-X-508. 6 for $2.40

2. **Grapes.** 3" x 1". Pk. of 4.
1099-X-200. Pk., $3.40

3. **Bell.** 3" x 2½"
1001-X-8040. 3 for $3.03

4. **Bell.** 2" x 2"
1001-X-8032. 6 for $2.22

5. **Bell.** 1¾" x 1¼"
1001-X-8024. 6 for $1.98

6. **Bell.** 1½" x 1¼". Pk. of 12.
1001-X-8016. Pk., $2.40

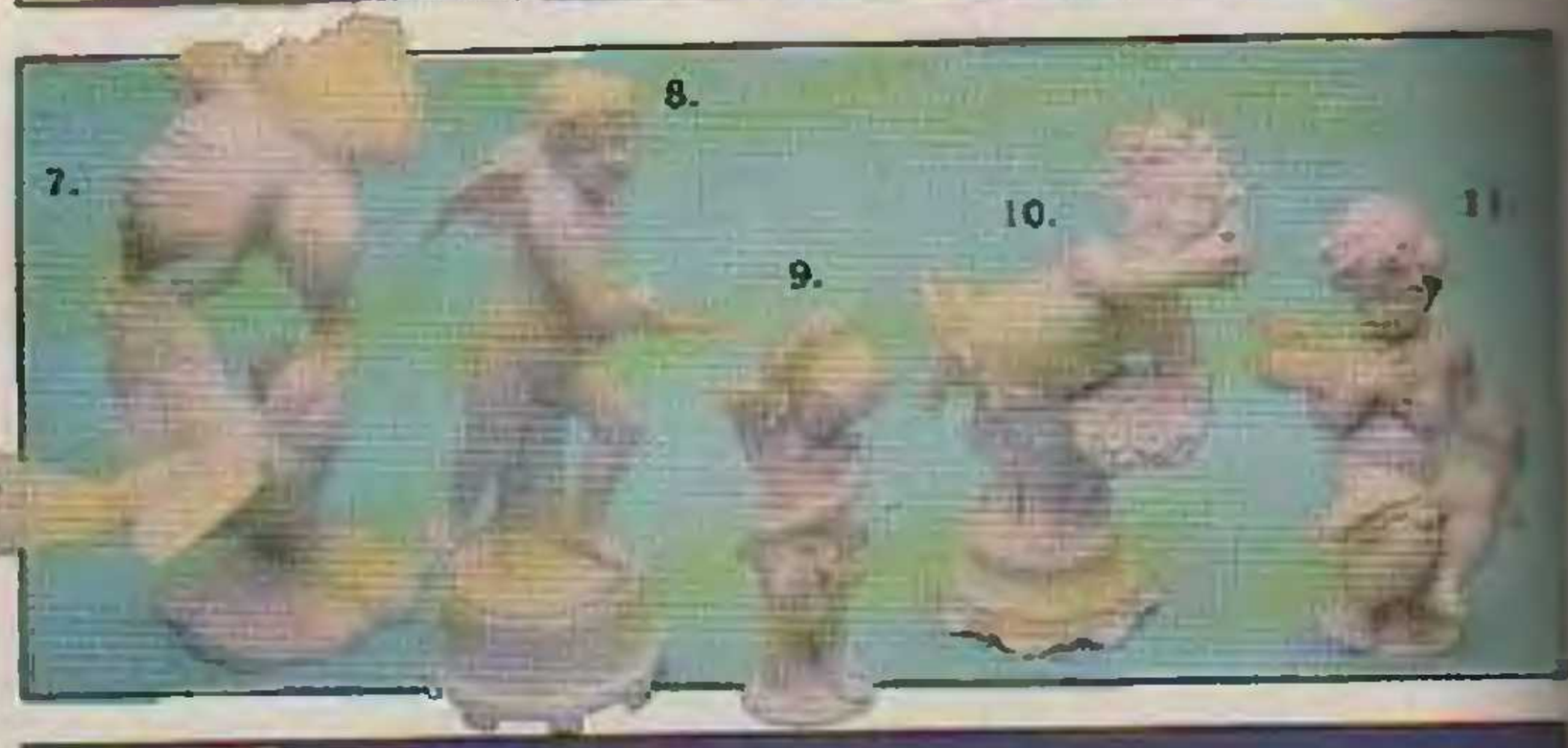
7. **Kissing Lovebirds.** Two birds kiss ever so gently on slender branch. Smooth, white plastic. 5½" x 6".
1002-X-206. Each, $3.40

8. **Cupid with Arrow.** Classic symbol of love, posed with bow and arrow. 6" high.
1001-X-181. Each, $2.30

9. **Mediterranean Cupid.** Adorn cake tiers with this splendid figurine. 4" high.
1001-X-601. Each, $1.70

10. **Frolicking Cherub.** Romping cherub adds a lighthearted touch to cakes. White plastic, 5" high.
1001-X-244. Each, $1.90

11. **Harvest Cherub.** Peaceful cherub rests holding Autumn's harvest. Polished plastic, 4" high.
1001-X-856. Set of 4, $3.50



Filigree Bells

12. **Bell.** 4¼" x 4".
1001-X-9410. 3 for $1.65

13. **Bell.** 3" x 3".
1001-X-9403. 3 for $1.35

14. **Bell.** 2¾" x 2½".
1001-X-9438. 6 for $1.44

15. **Bell.** 2" x 2".
1001-X-9421. 6 for $1.32

16. **Bell.** 1" x 1".
1001-X-9446. 12 for $1.32

Lacy Bells

17. **Bell.** 5" x 4¾".
Glittered only.
1007-X-9109. 3 for $2.76

18. **Bell.** 3" x 2½".
Glittered
2110-X-9090. Pk. of 6, $1.95
Smooth
1001-X-9047. 3 for $1.20

19. **Bell.** 2" x 2".
Glittered
1007-X-9087. 6 for $1.32
Smooth
1001-X-9039. 6 for $.90

20. **Bell.** 1¾" x 1½".
Glittered
2110-X-9075. Pk. of 6, $1.00
Smooth
1001-X-9020. Pk. of 6, $.90

21. **Bell.** 1½" x 1⅛".
Glittered
1007-X-9060. 12 for $1.08
Smooth
1001-X-9012. 12 for $.84

Lacy Bells—Coated with Non-Edible Sugar

22. **Bell.** 3" x 2⅛".
1006-X-9041. Pk. of 3, $1.90

23. **Bell.** 2" x 2".
1006-X-9030. Pk. of 6, $1.40

24. **Bell.** 1¾" x 1½".
1006-X-9023. Pk. of 6, $1.30

25. **Bell.** 1¼" x 1⅛".
1006-X-9015. Pk. of 12, $1.20

1. The Kolor-Flo Fountain. Highlight any cake with cascading waterfalls and sparkling lights. Make a striking cake display or centerpiece sure to capture attention and stimulate the senses. Add liquid food color of your choice for a gleaming waterfall, brilliant with color and dazzling lights. Water falls from three levels. Remove top levels for small fountain arrangement. Illuminates by an intricate lighting system. Plastic fountain bowl is 9¾" diameter. 110-125 v. A.C. motor with 65-inch cord, pumps water electrically, shuts off automatically when water is low. Directions included. Replacement parts available.
306-X-2599. Each, $64.95

2. Arched Pillar Tier Set. The ideal tier support set with the Kolor-Flo Fountain. Plastic 13" tall columns are suited for towering cakes. Set includes six arched pillars, six angels to pose between pillars, two 18" separator plates.
301-X-9752. Set, $42.95
302-X-504. Plate, Ea., $12.95
303-X-9719. Pillar, Ea., $4.00
301-X-9809. Pkg. of 6, $18.95

Wedding Reception Basics

3. Wedding Cake Boxes. 50 chipboard, snap-fold boxes for take-home cake. Box top has silver bell design. 5½" x 2¼" x 1⅝".
1601-X-4602. Pkg., $8.95

4. Wedding Cake Bags. 100 glassine-coated bags keep wedding cake slices fresh. Bags are 8" x 5¼" x 1¾" with blue bell design.
1601-X-1001. Pkg., $8.95

5. Bride's Knife. Polished stainless steel knife with bow and artificial flower trim. Knife has bone-colored handle. 9" scallop-edged blade.
1601-X-7105. Each, $6.50

6. Knife and Server. Two-piece serrated knife and wedge-shaped cake server set. Stainless steel, filigree design handles, bow, fabric flower trim. Perfect wedding keepsake.
1601-X-7229. Set, $14.95

All pans in this set are made in the U.S.A. All metal knives and servers made in Japan. Stainless steel in Germany.

SEPARATOR PLATES

Mix And Match Separator Plates

Create countless cake arrangements. Choose from 4 shapes. Plastic. Each has 4 studs to fit all Wilton pillars. 4" plastic pegs included.

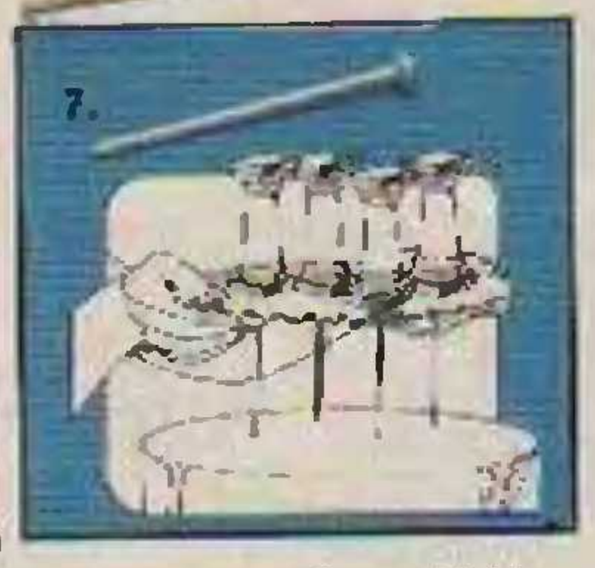
1. Square Separator Plates. Use with square pans, p. 181. Sold Separately.
302-X-1004. 7" Square. Each, $2.25
302-X-1020. 9" Square. Each, $3.90
302-X-1047. 11" Square. Each, $4.75
302-X-1063. 13" Square. Each, $5.95

2. Heart Separator Plates. Use with heart pans, p. 182.
302-X-709. 6" Heart. Each, $1.30
302-X-717. 9" Heart. Each, $1.70

3. Round Separator Plates. (Use with round pans, p. 181.
302-X-67. 6" Ea., $1.30
302-X-83. 8" Ea., $1.90
302-X-105. 10" Ea., $2.50
302-X-120. 12" Ea., $3.50
302-X-148. 14" Ea., $4.95

Plain-Edged Round Separator Plates. (Not shown.) 7", 9" and 11" diameters. Without pegs. Of washable white plastic.
302-X-822. 7" Ea., $1.60
302-X-814. 9" Ea., $2.10
302-X-857. 11" Ea., $3.10

4. Hexagon Separator Plates. Use with hexagon pans on p. 182.
302-X-600. 6" Hexagon. Each, $1.30
302-X-611. 9" Hexagon. Each, $1.70



Support Needs From Wilton

5. Plastic Stud Plates. Glue these studs to cardboard cake bases to create separator plates. Fit all Wilton pillars.
301-X-119. Pk. of 8. $1.20

6. Dowel Rods. 12" x ¼" diameter wooden rods to support tiers. (See p. 104 for tier cake assembly.)
399-X-1009. 12 for $1.32

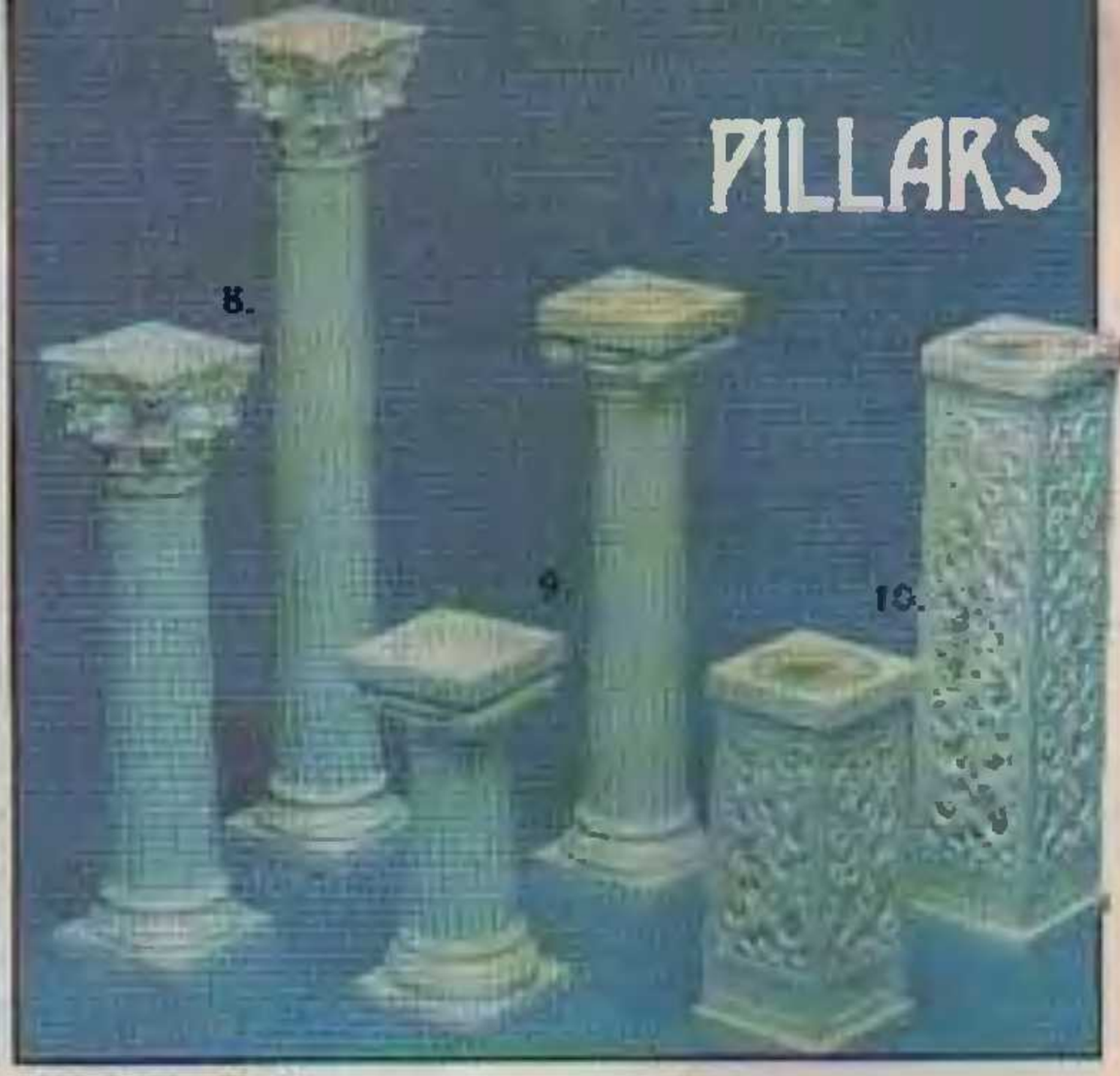
7. Plastic Pegs. 4" pegs fit any Wilton separator plate. Use only with dowel rods.
399-X-762. 12 for $1.32
(See p. 104 on how to use.)

Angelic Tier Ornaments One To Decorate— One To Separate

8. Adoration. Dancing cherubs trim tiers so delightfully. 4½" high.
111-X-141. Each. $4.95

9. Angelic Serenade. Angel quartet tunes up for any tier cake. 8" high. 2-8" diam. plates.
301-X-607. Each. $8.95

PILLARS



Ornamental Pillars To Lift Your Cakes To New Heights!

Graceful support for any tier cake. White plastic. Use with Wilton Plates.

1. Snap-On Filigree. Lacy-look design fits on Grecian pillars.
For 3" pillars.
305-X-389. 4 for $1.04
For 5" pillars.
305-X-397. 4 for $1.48

2. Snap-On Cherubs. Fit on Corinthian and Grecian pillars. 3½" high.
305-X-4104. Pk. of 4. $1.10

3. Swan Pillars. Molded swan poses at base of pillar. 4" high.
303-X-7724. 4 for $2.40

4. Angel Pillars. Enchanting winged angel kneels at base of Grecian pillar. 4".
303-X-8161. 4 for $2.40

5. Cupid Pillars. Full-figure cupid clings to pillar support. 4½" high.
303-X-4008. 4 for $2.40

Extra-Tall Pillars

Use with Kolor Flo Fountain, page 177.

6. Roman Columns. Sleek 10¼" pillar.
303-X-8135. Each, $2.10

7. Lacy-Look Pillars. 12" openwork pillar.
303-X-8976. Each, $2.50

8. Corinthian Pillars. Ornate pillars look like authentic Greek columns. Pk. of 4.
303-X-819. 5" high. Pk., $3.50
303-X-800. 7½" high. Pk., $4.25

9. Grecian Pillars. Classic columns to use alone or with snap-on trims.
303-X-3605. 3" high.
4 for $2.00
303-X-3702. 5" high.
4 for $2.96

10. Square Filigree Pillars. Openwork for see-thru effects. Fill with pastel tulle for rainbow look.
303-X-8070. 3" high. 4 for $1.80
303-X-7716. 5" high. 4 for $2.40

11. Dancing Cupid Pillars. Merry winged cherubs to skip around cake tiers. 5½".
303-X-1210. Pk. of 4. $7.25

12. Arched Pillars. Grecian pillars with arched support structure. Embossed leaf design.
303-X-452. 4½" high. 4 for $4.00
303-X-657. 6½" high. 4 for $4.64

13. Iridescent Grecian Pillars. Shimmering support for your tiers. Of styrene plastic to catch light and color. 5" high. Pk. of 4.
303-X-3257. Pk., $4.50

14. Vase and Pedestal Pillars. Formal, footed vase on square pillar for elegant support. 5¼" high.
303-X-827. 4 for $4.92

9" Grecian Pillars made in U.S.A. All other plastic components are made in Hong Kong

SEPARATOR SETS

Save on Complete Separator Sets!

1. Harvest Cherub Separator Set. Support cakes with inspiring figurine-adorned pillars with plates. Includes four 7" Harvest Cherub pillars, two 9" separator plates, one with circle extension of overall diam. of 12". Plastic.
301-X-3517. Set. 19.95

2. Lacy-Look Separator Set. Extra-tall for use with Kolor-Flo Fountain. Set has four 12" lacy pillars, two 14" round separator plates. White plastic.
301-X-1409. Set. $16.95

Classic Separator Sets

3. Separator Plate Sets. Grecian pillar and plate sets, ready for assembly. Choose from 4 plate diameters, 2 pillar heights. Set includes 2 plates, 4 pillars, 4 pegs. Plastic.

6" Plate Set, 3" pillars.
2103-X-639. Set. $4.95

6" Plate Set, 5" pillars.
301-X-5201. Set. $5.50

8" Plate Set, 3" pillars.
2103-X-833. Set. $5.50

8" Plate Set, 5" pillars.
301-X-5307. Set. $6.50

10" Plate Set, 3" pillars.
301-X-5005. Set. $6.50

10" Plate Set, 5" pillars.
2103-X-108. Set. $6.95

12" Plate Set, 3" pillars.
301-X-5102. Set. $7.95

12" Plate Set, 5" pillars.
2103-X-124. Set. $8.95

Wilton Tier Separator Sets In Three Pillar Styles!

Support your tier cakes with high style! Choose any Wilton separator tier set for a dramatic cake display. Made of white plastic. Each set includes plastic pegs to hold cake in place. (See p. 104 for tier cake assembly.)

4. Grecian Pillar & Plate Set. 3" Pillars. 2 each 6", 8", 10" plates, 12 pillars, 12 pegs.
301-X-4408. 30-pc. Set. $15.50

2 each 6", 8", 10", 12", 14" plates, 20 pillars, 24 pegs.
301-X-8373. 54-pc. Set. $32.95

5" Pillars. 2 each 6", 8", 10" plates, 12 pillars, 12 pegs.
301-X-4203. 30-pc. Set. $16.95

2 each 8", 10", 12" plates, 12 pillars, 12 pegs.
301-X-4300. 30-pc. Set. $19.95

2 each, 6", 8", 10", 12", 14" plates, 20 pillars, 24 pegs.
301-X-8380. 54-pc. Set. $35.95

5. Square Filigree Plate & Pillar Sets. 5" Pillars. 2 each 6", 8", 10" plates, 12 pillars, 12 pegs.
301-X-8020. 30-Pc. Set. $16.95

2 each, 8", 10", 12" plates, 12 pillars, 12 pegs.
301-X-8039. 30-pc. Set. $19.95

6. Swan Plate & Pillar Sets. 2 each 6", 8", 10" plates, 12 pillars, 12 pegs.
301-X-8047. 30-pc. Set. $16.95

2 each 8", 10", 12" plates, 12 pillars, 12 pegs.
301-X-8055. 30-pc. Set. $19.95

1.

2.

3.

Wilton Tier Separator Sets include plates, pegs and your choice of pillar type display at left.

4.

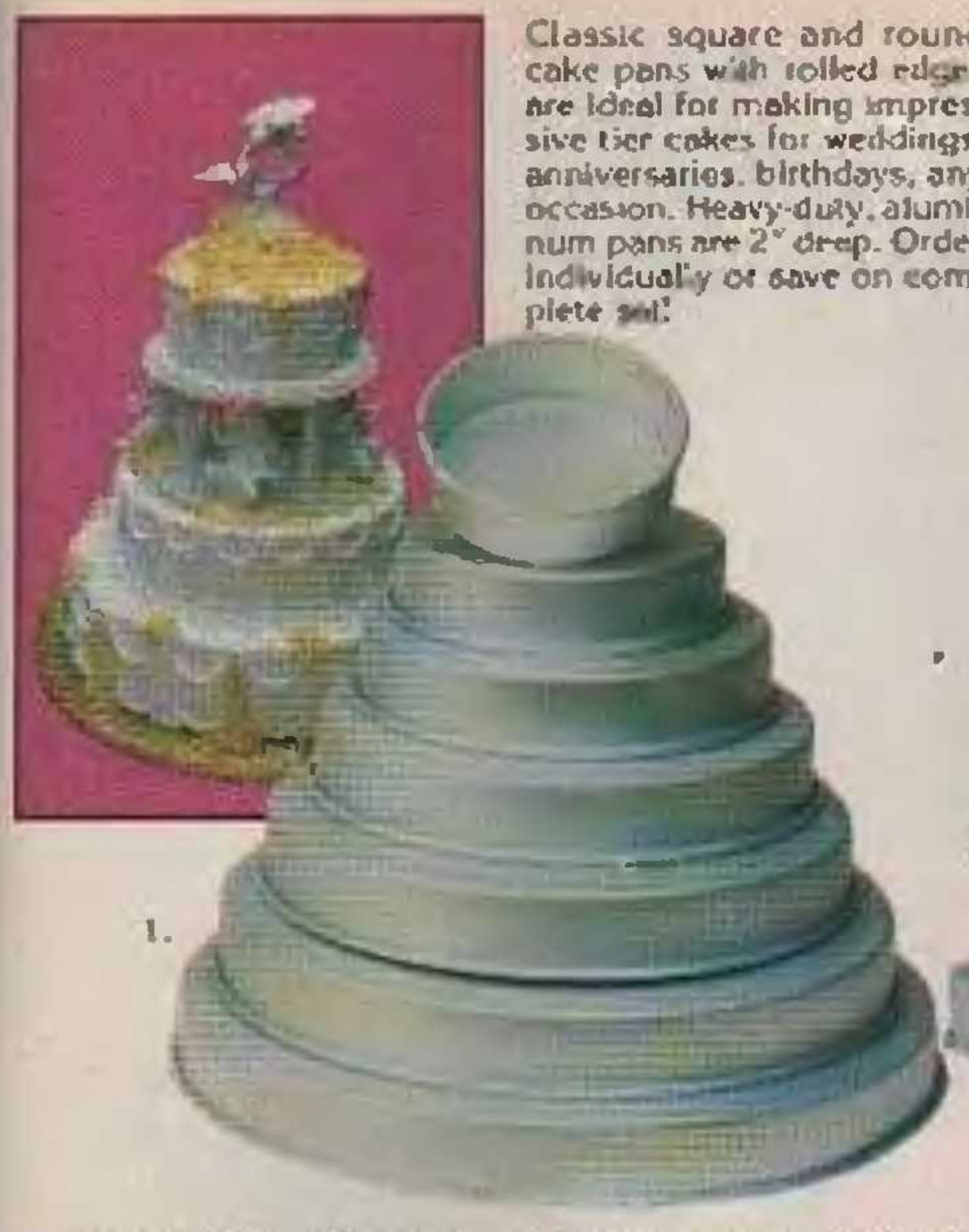
5.

6.

TIER PANS

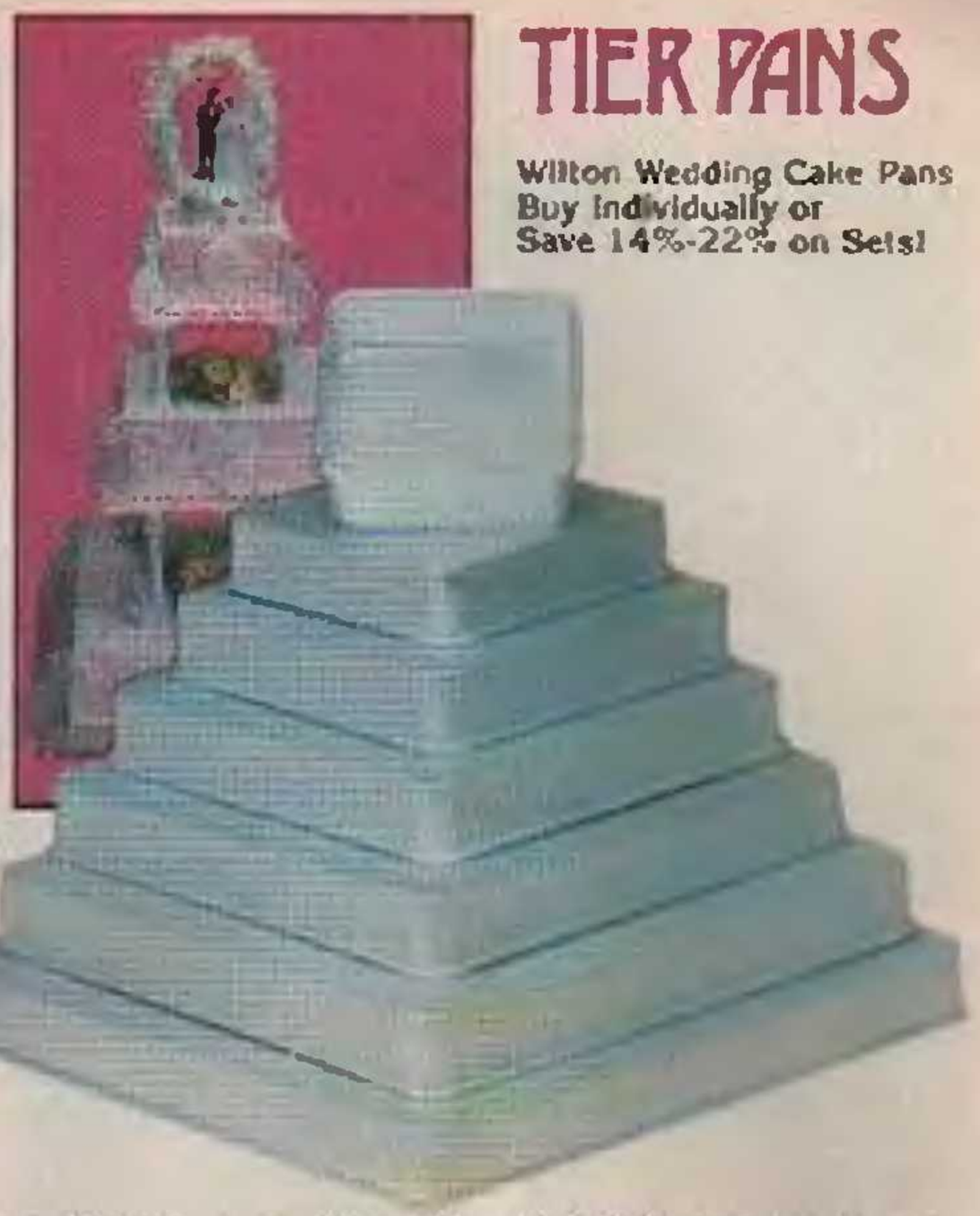
Wilton Wedding Cake Pans
Buy Individually or
Save 14%-22% on Sets!

Classic square and round cake pans with rolled edges are ideal for making impressive tier cakes for weddings, anniversaries, birthdays, any occasion. Heavy-duty, aluminum pans are 2" deep. Order individually or save on complete set!



1.

1. Round Pans. 7 different sizes. Check oven size before ordering 18" pan.
504-X-2171. 7-Pan Set. $52.95
2105-X-2185. 6" Round. Each, $4.25
2105-X-2193. 8" Round. Each, $4.95
2105-X-2207. 10" Round. Each, $5.95
2105-X-2215. 12" Round. Each, $7.50
506-X-2225. 14" Round. Each, $9.95
506-X-2233. 16" Round. Each, $12.50
506-X-2240. 18" Round. Each, $16.95



2.

2. Square Pans. 7 different sizes. Check oven size before ordering 18" pan.
505-X-2174. 7-Pan Set. $59.95
507-X-2180. 6" Square. Each, $4.95
2105-X-8191. 8" Square. Each, $5.95
2105-X-8205. 10" Square. Each, $7.50
2105-X-8213. 12" Square. Each, $9.95
2105-X-8220. 14" Square. Each, $12.50
2105-X-8231. 16" Square. Each, $15.95
507-X-2246. 18" Square. Each, $18.95

3.

4.

5.

Favorite Pans for Cakes and Cookies

3. Sheet Cake Pans. Versatile pans with rolled edges. Made of long-lasting aluminum. Each pan is 2" deep.
2105-X-1308. 9" x 13". Each, $5.95
2105-X-158. 11" x 15". Each, $7.95
2105-X-182. 12" x 18". Each, $8.95

4. Long Loaf Pan. Use to make regular, pound, angel food cakes. With cooling legs. Aluminum. 16" x 4" x 4½".
512-X-1208. Each, $7.95

5. Cookie Sheet. For jelly rolls, cookies, pizza. Rolled edges. Aluminum. 11"x17" x1".
508-X-8877. Each, $5.50

6.

Bevel Pans Give Cakes An Extra Edge

6. Bevel Pan Set. Ideal for Lambeth Method cakes. Make perfect slanted cake edges so overpiped borders can be easily added. Aluminum. Set includes 8", 10", 12" tops, 14" 16" bases.
517-X-1200. 5-Pan Set. $13.95

TIER PAN SETS

Petal, Heart, Hexagon or Round—Buy Any Tier Pan Set and Save!

Wilton tier pan sets in graduated sizes let you bake shapely tier cakes for all occasions. And our matched sets cost less than pans bought separately. Pans are 2" deep for full-sized, level layers. Durable aluminum. 9" and 12" pans also sold separately.

1. Petal Pan Set. Graceful curves, 8 to each pan, bake pretty petaled layers for two, three or four-tiered cakes. Bake perfectly shaped layers that won't crack or break at the curves when you unmold them. Set includes 6", 9", 12" and 15" petal pans. (For one-mix petal pans, see page 184.)
2105-X-2134. Set, $21.50
2105-X-5109. 9" Only. Each, $5.50
2105-X-5117. 12" Only. Each, $7.50

2. Hexagon Pan Set. Make geometric cakes with striking angles with this set of graduated, 6-sided cake pans. Each side provides a special background for icing flowers, borders and trims. Set includes 6", 9", 12", 15" hexagon pans.
502-X-356. Set, $21.50
2105-X-5125. 9" Only. Each, $5.50
2105-X-5133. 12" Only. Each, $7.50

3. Heart Pan Set. Use them for so many special cakes all year 'round! Bake 2-layer Valentine's Day cakes to 4-tiered wedding wonders. Everyone falls in love with a heart-shaped cake! Wilton heart pans are gently curved to turn out perfect heart shapes every time. Set includes 6", 9", 12" and 15" heart-shaped pans. (For one mix heart pans, see p. 187.)
504-X-207. Set, $21.50
2105-X-5176. 9" Only. Each, $5.50
2105-X-5168. 12" Only. Each, $7.50

4. Classic Round Pan Set. The most popular shape for wedding and party cakes in pans of such sturdy construction! Since pans come in graduated sizes, you'll be able to bake cakes to appropriately fit every event. Pans have rolled edges and are made of long-wearing aluminum. You'll find yourself using them for tier cakes or individual cakes. Set includes 6", 8", 10" and 12" round pans. (Pans sold separately on page 181.)
2105-X-2101. Set, $14.95

All metal pans made in China.

SHAPED PANS

Versatile Pan Basics

1. Oval Pans. Set of two ovals shape many different party cakes. One-cake-mix aluminum pans. 9" x 6¾" x 1¾" deep.
502-X-909. Set. $6.50

2. Hexagon Ring Pan. Makes a six-sided cake to show off your decorations. Sturdy aluminum pan takes 5 cups batter. 11" x 9⅞" x 2".
502-X-305. Each, $6.95

3. Ring-Shaped Mold. Make cakes, gelatin and salads in one great cake pan. Sturdy aluminum pan takes 7 cups batter. 10" diam., 3" deep.
512-X-2001. Each. $6.95

MULTI-PANS

Take the Basic Ring Pan, add any of 12 drop-in tops, and bake up a cake for at least a dozen different party occasions! Directions included.

1. Basic 10" Ring Pan. (Shown with Jack-O-Lantern Insert).
502-X-259. Each $4.95

Choose from 12 different Inserts. Each, $3.50
Except Round Insert, Each, $2.50

Save on any 4 Inserts. $11.95

2. Jack-O-Lantern.
2105-X-5982.

3. Happy Birthday.
2105-X-6121.

4. Shower Surprise.
2105-X-5702.

5. Rabbit.
503-X-466.

6. Sweetheart.
2105-X-4821.

7. Swirl.
503-X-423.

8. Lucky Clover.
2105-X-2533.

9. Winner's Circle.
2105-X-4307.

10. The Champion.
2105-X-2886.

11. Santa.
2105-X-5559.

12. Blue Ribbon.
2105-X-4668.

13. Round.
503-X-474.

ONE-MIX PANS

Turn Any Day Into A Celebration With Wilton One-Cake-Mix Pans

Made of sturdy aluminum, these shaped cake pans require only one single mix. Each comes with complete baking and decorating instructions.

NEW

1. NEW! Double Bell Pan. Ring out the news of birthdays, engagements, anniversaries, showers and every happy moment worth celebrating. 13½" x 10½" x 2".
2105-X-1537. Each, $6.50

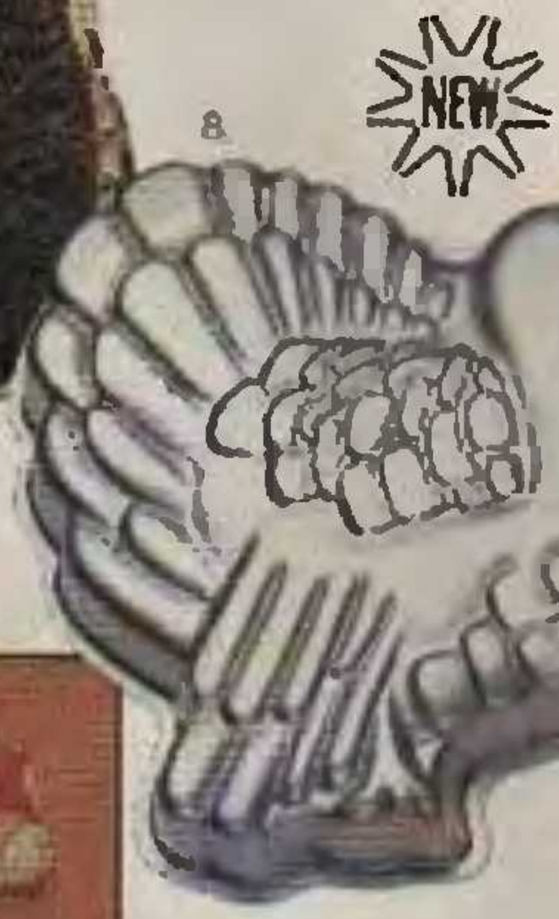
2. Bell Pans. Set of two 8¾" x 8¾" x 1½" Perfect for ushering in good news, special occasions and holidays too!
2105-X-220. Set, $6.95

3. Happiness Heart Pans. Set of two 9" x 2½" deep pans turns a cake into a pretty heart shape to decorate for Mother's Day, Sweetest Day, any loving occasion.
2105-X-956. Set, $6.95

4. Petal Pans. Set of two 9" x 2" deep pans each with eight curved petal edges to give cakes a flowery touch. Perfect for showers, birthdays, spring and summer parties.
2105-X-2142. Set, $7.50

5. Star Pans. Shape a cake to shine at Christmas, New Year celebrations, graduation parties, patriotic holidays, any happy event. Two pans, each 10½" x 10½".
2105-X-2150. Set, $7.50

6. Jolly Clown Pan. Turns any party into a circus. Change the clown's "make-up" any way you please—it's fun! 12" x 11" x 2" deep.
2105-X-27544. Each, $6.50



8. NEW! Turkey Pan. A cake pan that shapes tom turkey, an Indian, a mermaid, Santa, too! Perfect for all sorts of celebrating and festive occasions. Directions included. 12"x10½"x2".
2105-X-3114. Each, $6.50

7. 13-Star Flag Pan. The perfect cake pan for Memorial Day, 4th of July celebrations, or a party for a person in the armed forces. 8" x 10" x 2" deep.
2105-X-2827. Each, $6.50

Wilton Pans Turn Cakes Into Happy Shapes

9. Horseshoe Pan. The symbol of good luck to bake and decorate for best wishes on graduation day, New Year's Day, a wedding day or even the first day of summer. 12" x 1¾" deep.
2105-X-3254. Each, $6.50

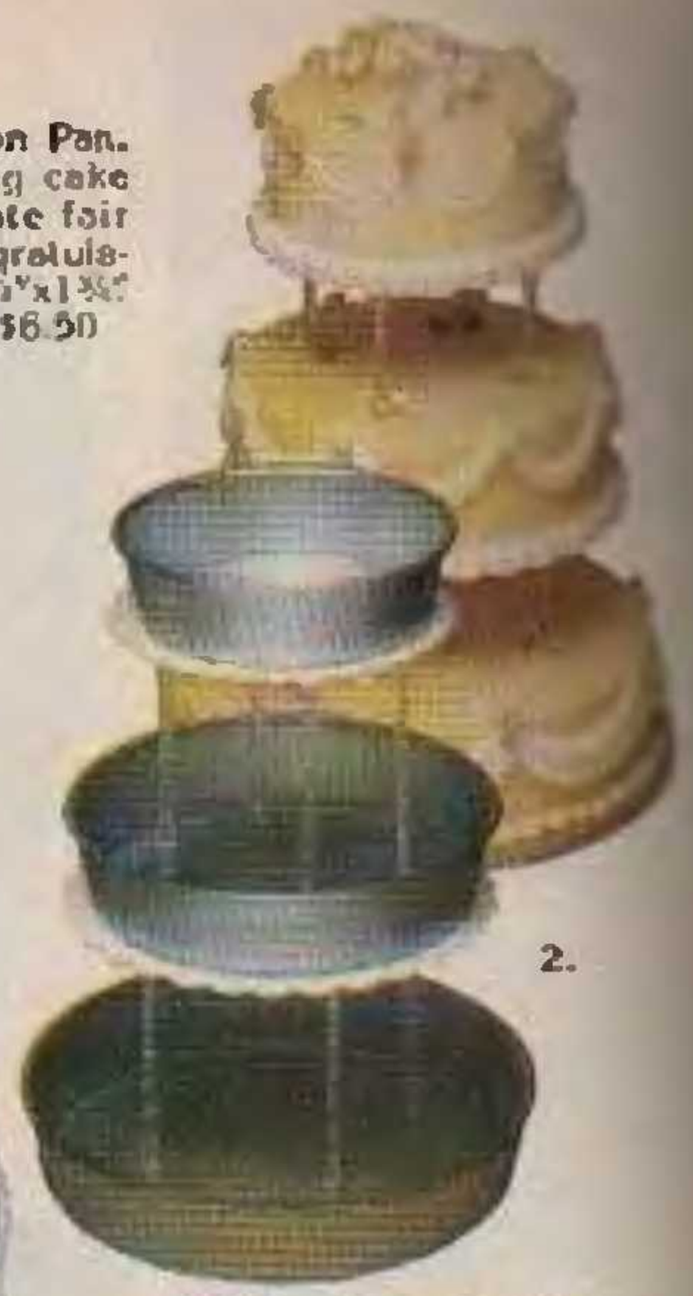
10. Book Pans. Lets you shape a storybook cake for all kinds of occasions—birthdays, graduations, christenings, religious celebrations, too. Complete, easy-to-follow baking and decorating directions include five different decorating ideas. 13" x 9½" x 2" deep.
2105-X-972. Each, $6.50

SHAPED PANS

Winning Cake Pans For All Occasions Elegant Mini-Tiers. Tool

Novelty shaped pans make party cakes something special. All made of long-lasting aluminum.

1. NEW! Blue Ribbon Pan. Bake a prize-winning cake for graduation, state fair competition or congratulatory event! 13¾"x11½"x1¾". **2105-X-2908.** Pan. $6.50



2.

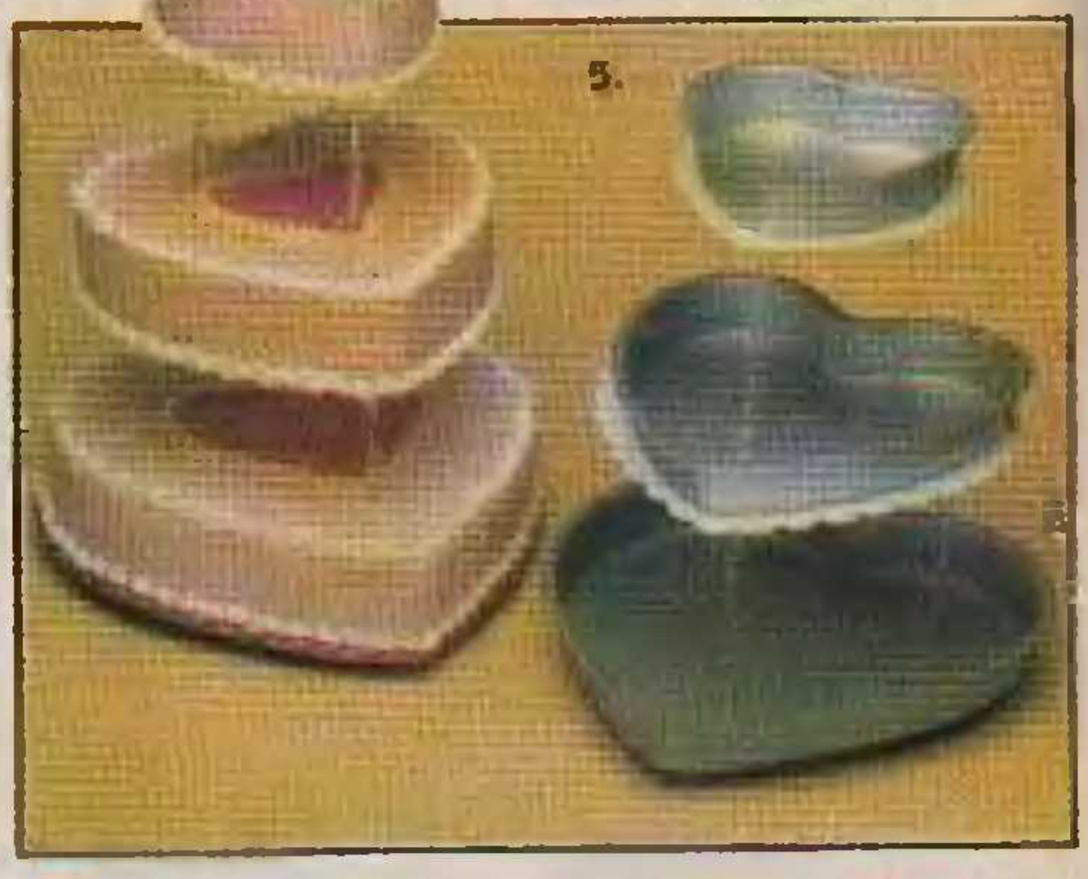
2. Round Mini-Tier. Takes one cake mix, easy to assemble and has matching plastic supports and plates. Round 5" 6½" and 8" diameter pans 1½" deep. Set includes 5½", 7" round separator plates, 6 clear plastic twist legs.
2105-X-98042. Set. $8.50
Pans Only.
502-X-2103. Set. $7.50
Separator Plates, Legs Only.
301-X-9817. Set, $2.30

3.

4.

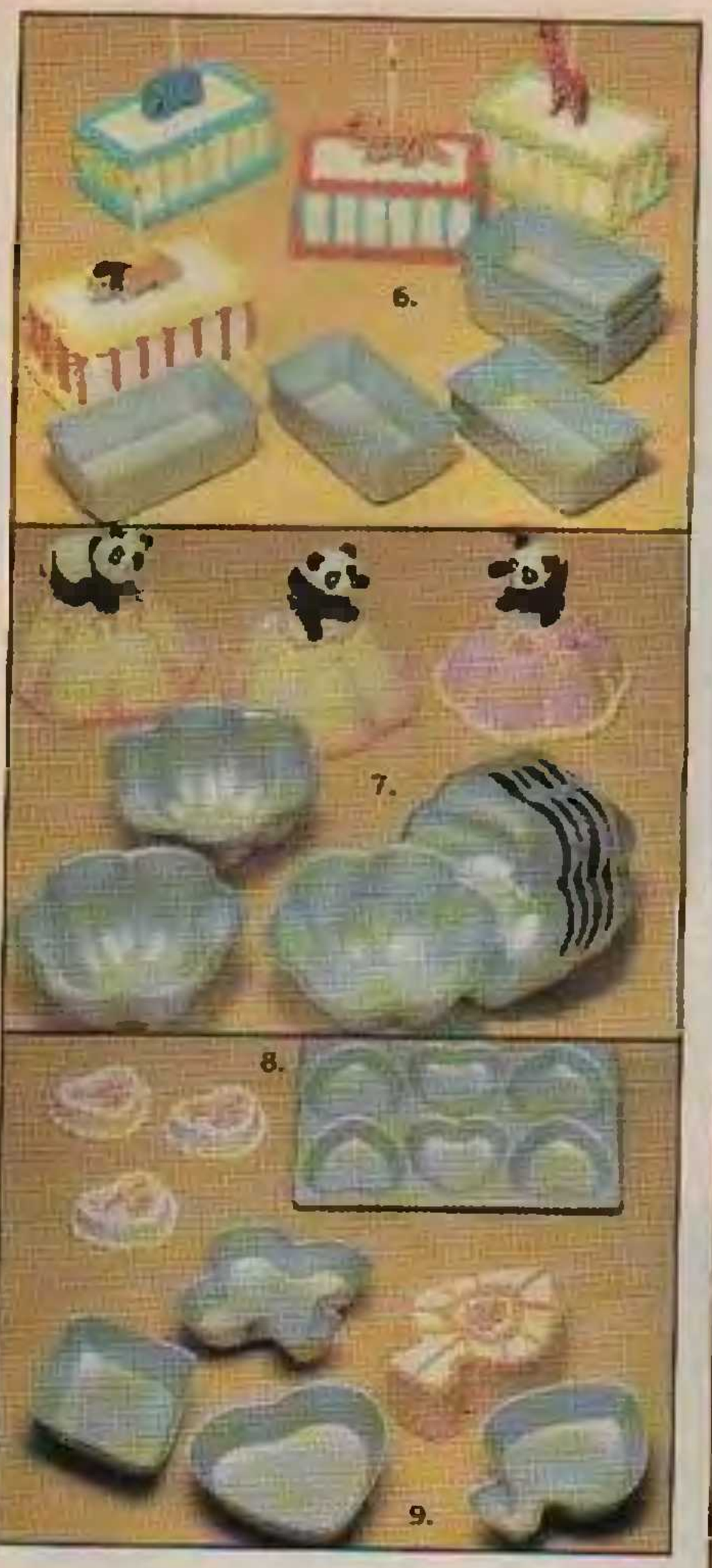
3. Bowling Pin Pan. Especially for the bowling league or championship tournament banquet. Bake a cake to "bowl" them over! Includes two 14" pans, 2 baking racks, full instructions. Use in combination with Ball Pan on sheet cake.
502-X-4424. Set. $7.95

4. Ball Pan. Bake a perfect sphere cake to decorate like a baseball, funny face or even a fishbowl! Set includes two 6" half-ball pans, metal baking stands and instruction/idea sheet. See p. 11 for an idea that's out of this world!
502-X-3002. Set. $6.50



5.

5. Heart Mini-Tier. 5", 7½" and 9" heart pans are 1¼" deep. Includes 2 scalloped heart separator plates, 6 clear plastic twist legs.
2105-X-409. Set. $8.95
Pans Only.
502-X-3053. Set. $7.50
Separator Plates, Legs Only.
301-X-9728. Set, $2.30



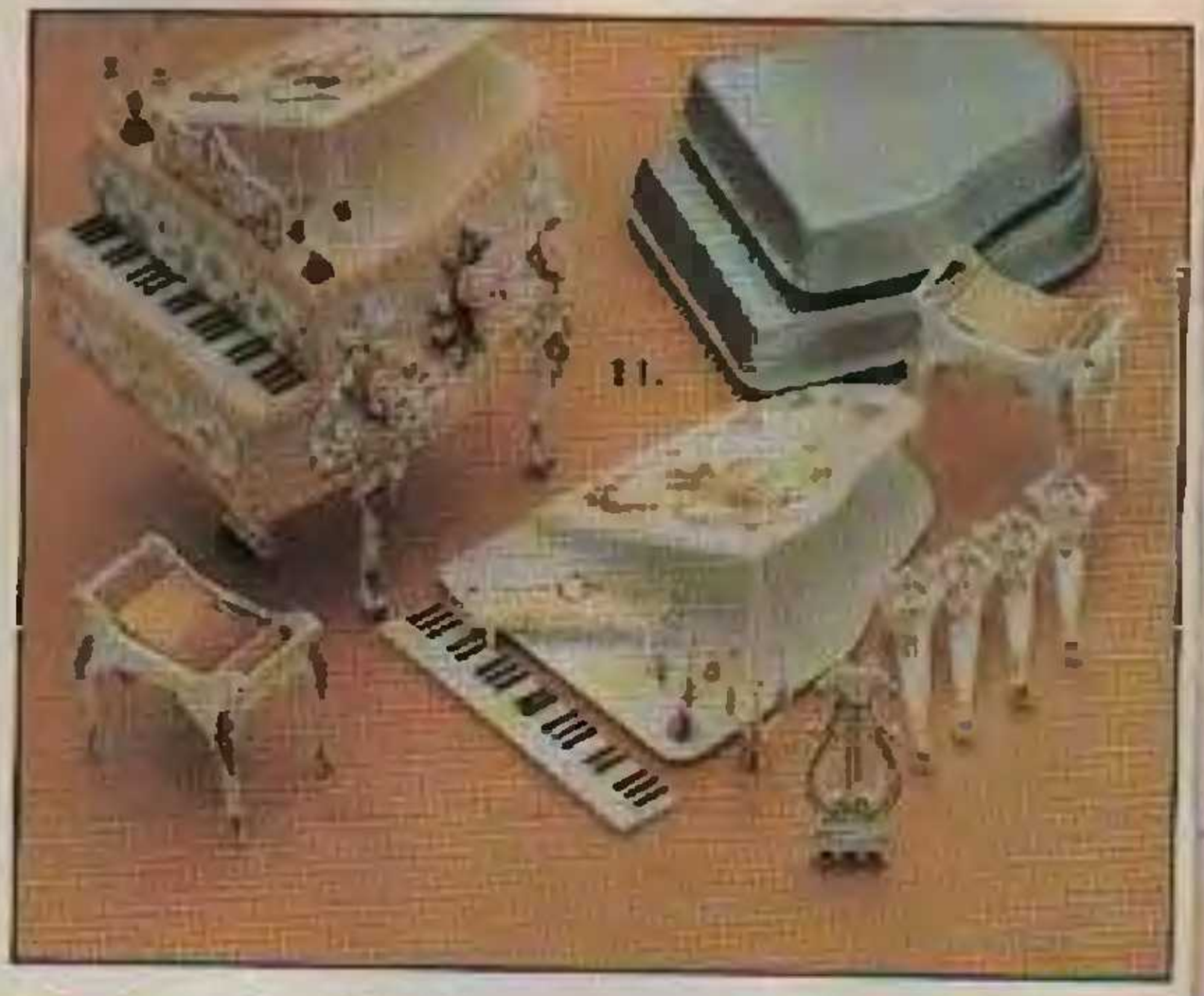
6. Little Loafers. Make mini loaf cakes, breads and festive fruit cakes for individual servings. Or make individual little birthday cakes for each party guest. Decorate in bright party colors. The kids will love them! Set contains six 4⅜" x 2⅝" x 1½" deep pans. Pans take 3 cups batter.
512-X-1089. Set, $5.50

7. Blossom Pans. Make eight one-serving cakes shaped like graceful blossoms. Pans take one cake mix and are ideal for showers, birthdays, spring/summer yard parties.
508-X-1007. Set, $8.95

8. Heart Minicake Pan. Everyone will love their own heart cake for a birthday, Mother's Day, shower, anniversary. 8" x 12⅛" x 1¾" deep pans take approx. 1½ cups batter.
2105-X-11044. Each, $5.95

9. Grand Slam Pans. A lucky set of pans can add fun to card parties, club affairs and luncheons. Bake dessert cakes, sandwich breads shaped like each card suit! (See p. 78) Spade 5" x 7". Club 6⅛" x 6½". Heart 6" x 5½". Diamond 7¼" x 5¾"—Pans 1½" deep. One mix makes all four!
502-X-976. Set, $6.25

10. Guitar Pan. Everyone likes music—kids, teens, adults. They'll love a guitar cake. See p. 9 for a different idea for the guitar pan.
501-X-904. Guitar Kit, $7.95
502-X-1166. Pan only, $6.95
503-X-938. Trims only, $1.50



11. Piano Pan. A baby grand piano for any grand event! One-cake-mix piano pan set includes 6¾" x 7⅜" and 9½" x 7" pans. Both 1¾" deep. Comes with plastic top and base, 4 snap-on legs, prop stick, 2 candelabras, pedals, bench, music board and keyboard. Full directions included.
501-X-8093. Piano Kit, $9.95
503-X-8084. Accessories only, $6.50
503-X-8092. Keyboard only, $3.95

All metal pans made in Japan. Plastic separator discs, supports and trims made in the U.S.A.

SHAPED PANS

Wilton Holiday Pans Shape Cakes for Special Times of the Year

These top quality pans are made of sturdy aluminum for years of use. Each comes with complete baking and decorating directions.

1. NEW! Santa Pan. It's jolly St. Nick ready to brighten the party table. Pan takes one cake mix. Directions included. 13 4" x 10⅝" x 2"
2105-X-3319. Each $6.50

2. Candlelit Tree Pan Set. Two piece, clip-together pan makes a lovely stand-up tree cake with a single mix. Includes 6 clips, heat conducting core and plastic base. Pan height is 11". Check overall height before ordering. Directions included.
2105-X-719. Each. $9.95

3. Treelitetul Pan. Shapes cake to look like a tree with one cake mix. Directions included. 15" x 11" x 11
2105-X-425. Each. $6.50

Especially for Easter
Bake a bunny, lamb, egg or cross cake for Easter. Complete baking and decorating directions included.

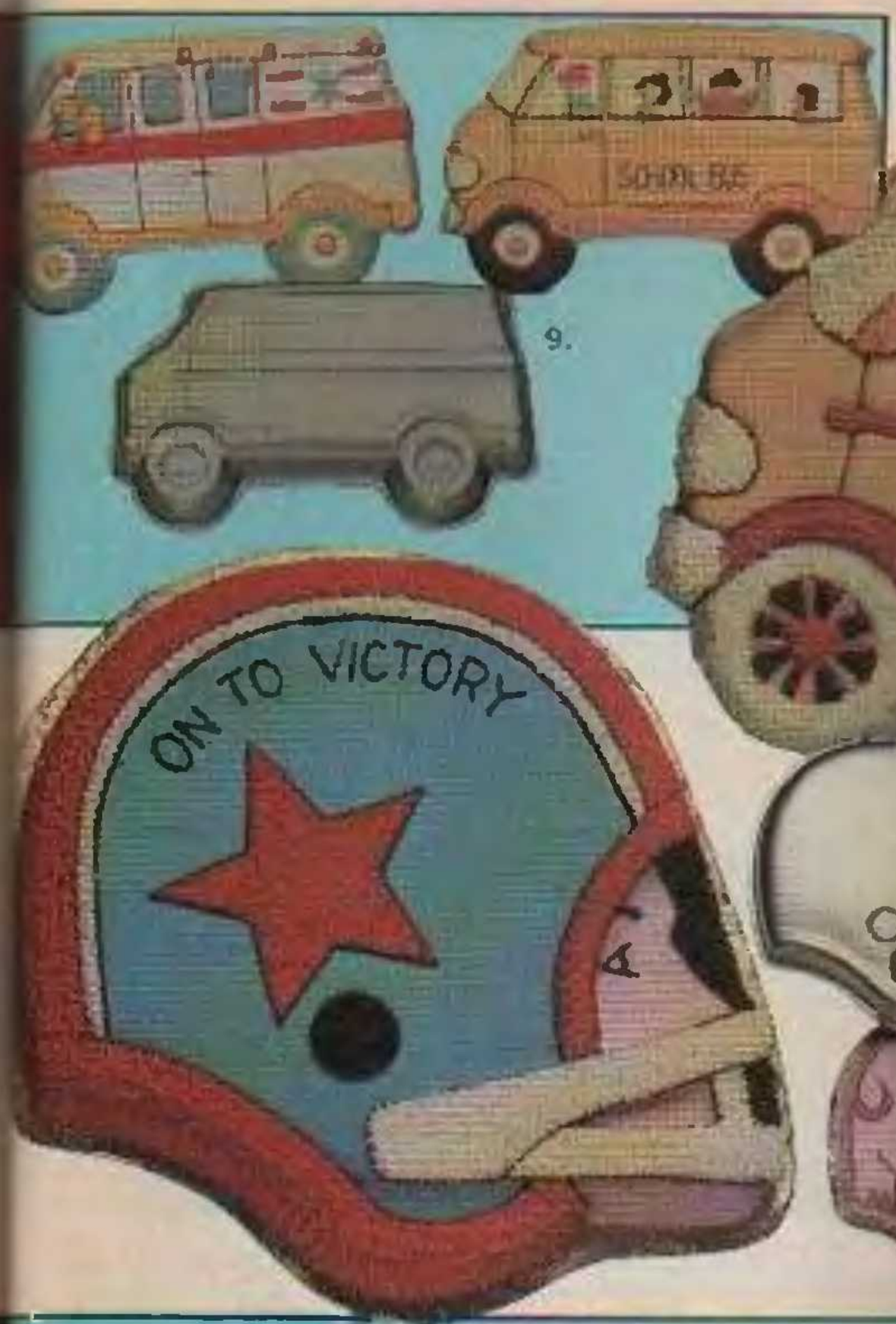
4. Bunny Pan. Two piece, snap-together pan takes 6 cups cake batter. Directions included. 8⅛" x 10½"
2105-X-2223. Each. $9.50

5. Little Lamb Pan. Two piece, snap-together pan takes 6 cups cake batter. Directions included. 10" x 7"
2105-X-2010. Each. $7.95

6. Egg Minicake Pan. This pan lets you bake eight 3½" x 2⅝" half-oval shapes. One cake mix makes 12 whole egg minicakes. Directions included.
2105-X-2118. Each. $5.95

7. Egg Pan Set. Two 8½" x 5½" half-oval pans take one cake mix. Each half comes with a ring base for level baking. Directions included.
2105-X-700. Each. $8.95

8. Cross Pan. This three-dimensional pan takes one cake mix. Bevelled edges allow for beautiful decorations. Directions included. 14½" x 1 " x 2"
2105-X-2509. Each. $6.50



9. Van Pan. Make a custom van cake for birthdays, Father's Day, camping outs, bon voyage parties! Pan takes one cake mix and comes with complete directions. 15" x 8½" x 2".
2105-X-5184. Each, $6.50

10. NEW! Football Helmet Pan. Here's a great cake idea for your home team booster. Be homecoming game or an outstanding team member. Decorate in bright team colors. Directions included. 11" x 11" x 2".
2105-X-2738. Each, $6.50

11. Comical Car Pan. Decorate to look just like your favorite model auto. (See p. 99). Directions included. 12½" x 9½" x 2".
502-X-236. Each, $6.95

12. Choo Choo Train Pan. Two-piece, snap-together pan bakes a stand-up cake you can decorate quick as a whistle. Directions included. Each pan half is 10" x 6" x 2".
502-X-836. Each, $7.50

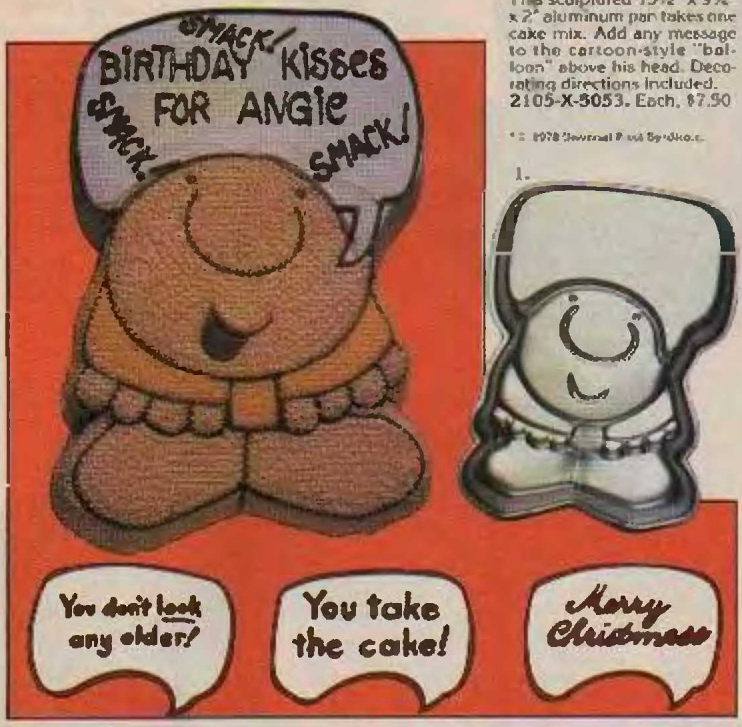
All metal pans have a baked-on finish. Clean with soap and water in warm, sudsy

SHAPED PANS

Favorite Pans For Every Celebration

1. Ziggy's® Pan. Ziggy, that lovable loser, will be a winner at all kinds of occasions. This sculptured 13½" x 9¾" x 2" aluminum pan takes one cake mix. Add any message to the cartoon-style "balloon" above his head. Decorating directions included. **2105-X-5053.** Each, $7.90

® © 1978 Universal Press Syndicate



1.

2.

2. Poppin' Fresh® Pan. The giggly little Pillsbury Doughboy is easy to bake, quick to decorate and sure to add sparkle to any celebration. Pan is 14" x 8" x 2". **502-X-704.** Each, $6.95

® Pillsbury Co.

Minicakes To Please Every Little Party Guest! One Cake Mix Fills All 4 Pans

The kids will love cakes that are just their size and look like favorite toys. Each 1½" deep pan comes with baking and decorating directions. Choose one design, or one of each! Just specify number when ordering.

3. Car. 7" x 6". **508-X-434.** Each, $2.95

4. Rag Doll. 9" x 6". **508-X-450.** Each, $2.95

5. Teddy Bear. 8" x 5". **508-X-477.** Each, $2.95

6. Train. 7" x 5½". **508-X-493.** Each, $2.95

Any 4 of MiniCake Pans, $9.95

7.

Number Pans Countdown To Party Fun!

7. Number Pans. Shape cakes for birthdays, anniversaries, graduations, New Year's Eve! Each 1½" deep aluminum pan takes 1½ to 2 cups of batter. Each, $3.50

508-X-116. No. 1
508-X-124. No. 2
508-X-132. No. 3
508-X-140. No. 4
508-X-158. No. 5
508-X-167. No. 6 and 9
508-X-175. No. 7
508-X-183. No. 8
508-X-108. No. 0

Holly Hobbie™ Heartwarming Pans

9.

10.

That famous greeting card pair, Holly Hobbie and Robby!™ can be cakes, too! All you need are these charming mini cake pans. Each pan takes ½ cake mix so they're a perfect pair! Complete baking and decorating directions included.

9. Holly Hobbie MiniPan. 13½" x 6½" x 2"
502-X-313. Each, $5.50

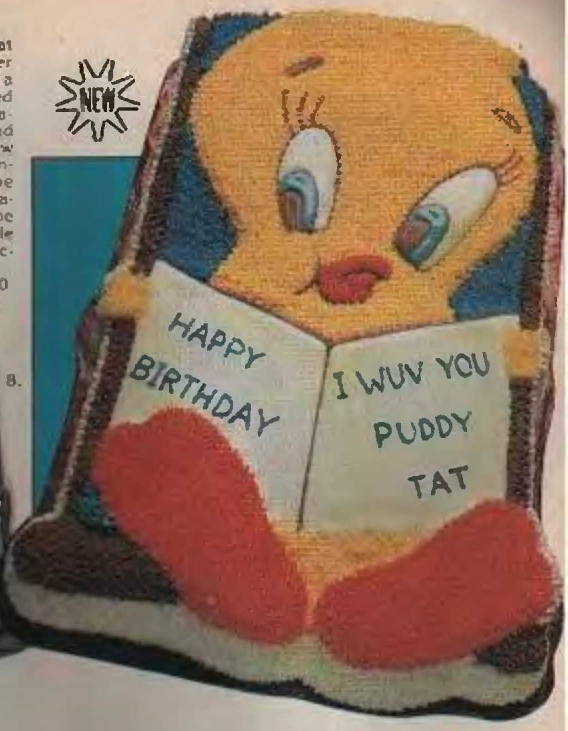
10. Robby Hobbie MiniPan.
502-X-321. Each, $5.50

NEW! Another Wilton Exclusive!

8. TWEETY™* Pan. That lovable cartoon character bakes into a "tweat" of a cake. Made of sturdy shaped aluminum, this pan measures 13½" x 9½" x 2" and comes with easy-to-follow baking and decorating instructions. Change the message to fit any celebration. Young and old will be delighted with your adorable creation! Decorating directions included.
2105-X-1383. Each, $7.50

TWEETY ™ & © 1988 WARNER BROS. INC.

8.



11.

Holly Hobbie™ Is Ready For Party Fun!

That famous little greeting card girl wins everybody's heart. All you need to bring her to your next party is a Holly Hobbie cake pan, a single cake mix and icing. Easy-to-follow directions show how to add icing star, dot and drop flower trims to form her pretty outfit. Pan is shaped of sturdy aluminum with details molded right in. Ideal for ice cream and gelatin, too. Baking and decorating directions included.

11. Full-Size, One-Mix Holly Hobbie Cake Pan. 15" x 7" x 2"
2105-X-778. Each, $7.50

*© 1978, 1979 American Greetings Corp.

All [illegible] pans in Series

CHARACTER PANS

Fun Pans For Cartoon Fans! All Wilton Exclusives!

1. Pink Panther Pan. Yours from Wilton, the sly cat himself! Super simple to decorate, too, with colorful icing stars. Change his message to fit any happy occasion. 11" x 14" x 1½". Baking and decorating directions included. **2105-X-4528.** Each, $7.50

Pink Panther © DAC Creations 1993 All rights reserved

Saturday Morning Cartoon Pals For Fun Parties!

These all-time favorite cartoon friends bring lots of fun to birthdays, holidays, any happy occasion. Choose the ghost-chasing dog, Scooby Doo; the caveman personality, Fred Flintstone and the pic-a-nic basket snatcher, Yogi Bear. Each pan is made of sturdy aluminum, 2" deep and takes one cake mix. Easy-to-follow baking and decorating directions included with each pan.

2. Yogi Bear. 14¾" x 9". **2105-X-1782.** Each, $6.95

3. Fred Flintstone. 16" x 8". **2105-X-1863.** Each, $6.95

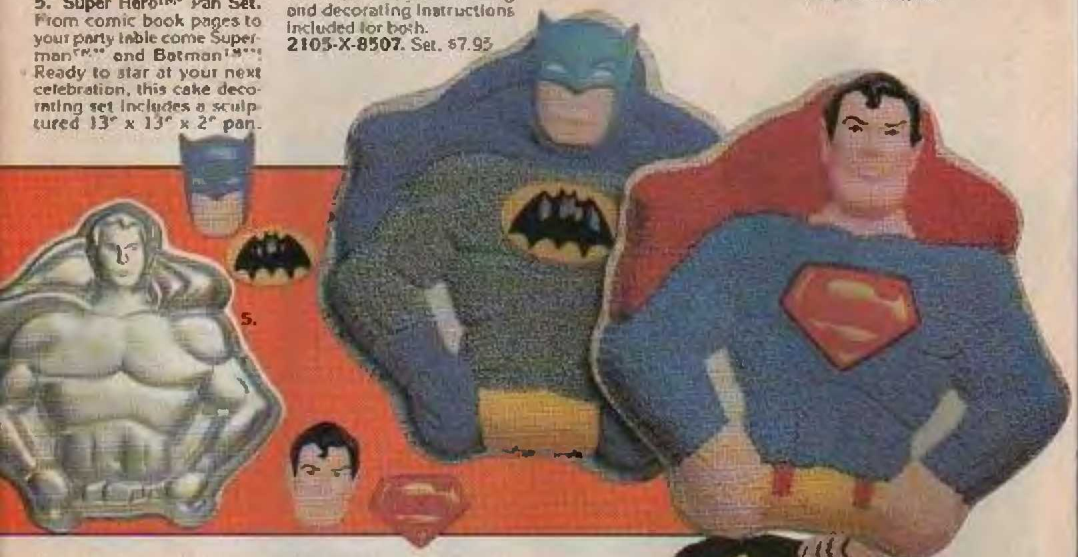
4. Scooby Doo. 15½" x 9". **2105-X-2606.** Each, $6.95

Fred Flintstone, Yogi Bear, Scooby Doo ® Hanna-Barbera Productions, Inc.

Party Pans Exclusively from Wilton!

5. Super Hero™ Pan Set. From comic book pages to your party table come Superman™,** and Batman™**! Ready to star at your next celebration, this cake decorating set includes a sculptured 13" x 13" x 2" pan, plastic face mask and chest emblem for Superman and Batman. Complete baking and decorating instructions included for both.
2105-X-8507. Set, $7.95

SUPERMAN, BATMAN © 1977 DC COMICS INC.
*TM of DC COMICS INC.
**TM of DC COMICS INC.



6. Bugs Bunny™* Pan. This "cwazy wabbit" is sure to delight children as well as adults. Decorate him for birthdays, any happy occasion. Sculptured 16½" x 11" x 2" aluminum pan takes one cake mix. Easy-to-follow instructions included.
2105-X-5087. Each, $7.50

BUGS BUNNY © 1938 WARNER BROS. INC.
*TM of WARNER BROS. INC.

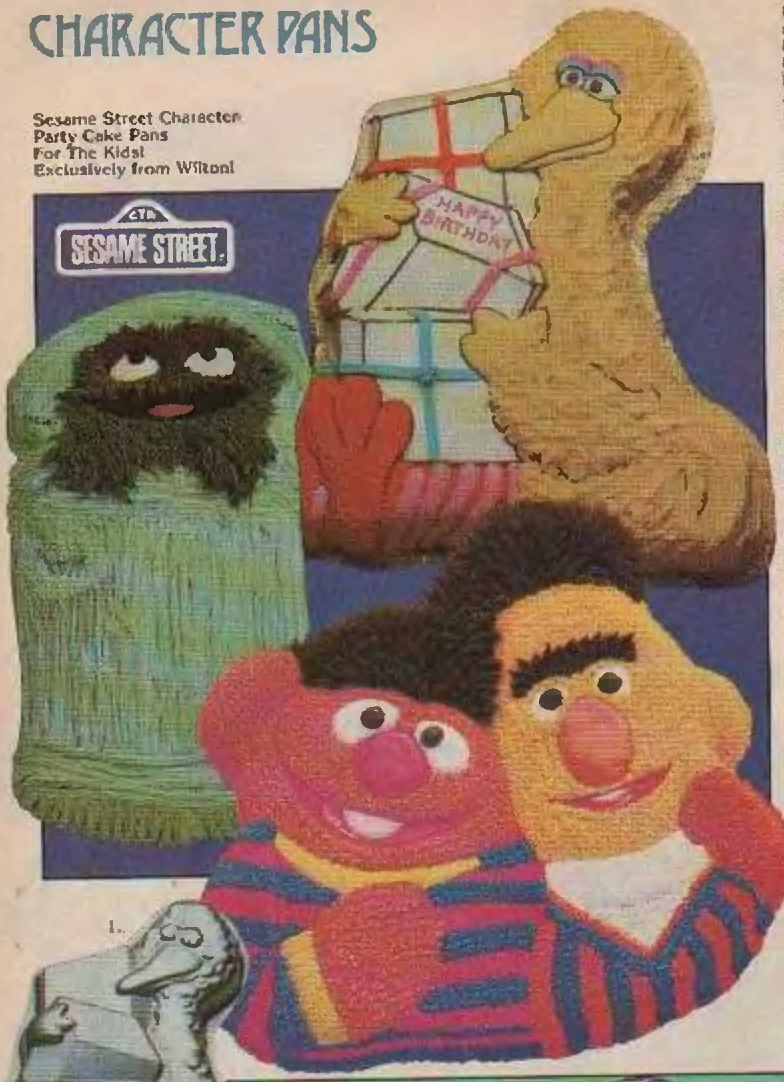
7. Wonder Woman™ Pan.** Let Wonder Woman join the party fun! This sturdy 16⅛" x 9" x 2" aluminum pan takes a single cake mix. Comes with a plastic Wonder Woman face mask and complete baking and decorating directions.
2105-X-2622. Each, $7.95

WONDER WOMAN © 1978 DC COMICS INC.

All pans made in Korea. Face masks and chest emblems made in Hong Kong.

CHARACTER PANS

Sesame Street Character Party Cake Pans For The Kids! Exclusively from Wilton!



Big Bird, The Count, Cookie Monster, Oscar the Grouch, Ernie and Bert—all yours to bake and decorate for party fun! Pans are made of sturdy aluminum, take one cake mix, come with complete baking and decorating directions.

1. Full-Figure BIG BIRD Cake Pan. Turn out a cake that looks head to toe like your fine-feathered friend from Sesame Street. Just spread on and fluff icing for fast and easy feathers! 14½" x 12½" x 1½".
2105-X-123. Each, $7.50

2. OSCAR THE GROUCH Cake Pan. Popping right out of his trash can to join in the party fun. 15½" x 8" x 2".
2105-X-2665. Each, $7.50

3. ERNIE AND BERT Cake Pan. The two buddies together as always, in a pan that bakes them up party perfect for you to decorate. 12½" x 13¾" x 2".
2105-X-999. Each, $7.50

4. THE COUNT Cake Pan. Sure to make any celebration more fun. You can "count" on it! Decorates easily. 11" x 12" x 2".
2105-X-2673. Each, $7.50

5. BIG BIRD Face Cake Pan. Another version of the lovable Sesame Street friend everyone will want to bake and decorate. A leaf tube makes the bright icing feathers that bring Big Bird to life for birthdays, children's parties, any happy day. 11⅝" x 11⅝" x 2".
2105-X-646. Each, $6.95

6. COOKIE MONSTER Cake Pan. Complete with cookie in hand, he's everyone's favorite. Yours to decorate in living "fur." 14" x 11⅝" x 2".
2105-X-638. Each, $7.50

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Bring the excitement of Walt Disney Characters to the party table. These familiar Wilton exclusives are sure to add to the fun! All pans are made of sturdy aluminum, take a single cake mix and come with baking and decorating instructions.

1. **Donald Duck.** 14" x 10½"
2105-X-360. Each, $6.95

2. **Mickey Mouse.** 14" x 11"
2105-X-328. Each, $6.95

3. **Minnie Mouse.** 13" x 11"
2105-X-336. Each, $7.50

4. **Goofy.** 15½" x 10"
2105-X-344. Each, $7.50

5. **Pluto.** 11" x 11"
2105-X-352. Each, $7.50

More Wilton Exclusives! Disney Character Pans

6. Full-Figure Mickey Mouse Cake Pan. In this familiar sweet, shy pose that Mickey Mouse lovers know so well—this cake decorates in minutes with one squeeze stars. Takes a single mix. 16½" x 8⅝" x 2" deep sculptured aluminum pan. Baking and decorating directions included.
2105-X-395. Each, $7.50

Walt Disney Character MiniCakes!

Every child at the celebration can have a Disney character cake! Each aluminum pan takes 1½ cups or just ¼ cake mix. Directions included. Buy any 4 pans and save. All 1¾" deep.

7. **Mini Bambi.** 8¼" x 7¾"
515-X-469. Each, $2.95

8. **Jiminy Cricket.**
8½" x 5¾"
515-X-221. Each, $2.95

9. **Mini Pinocchio.**
8½" x 5¾"
515-W-701. Each, $2.95

10. **Mini Dumbo.** 6¼" x 8¼"
515-X-434. Each, $2.95

11. **Mini Mickey Mouse.**
8¾" x 7½"
515-X-329. Each, $2.95

12. **Mini Pluto.** 8" x 7¼"
515-X-612. Each, $2.95

13. **Mini Donald Duck.**
8¾" x 6½"
515-X-515. Each, $2.95

14. **Mini Goofy.** 8½" x 7¾"
515-X-1104. Each, $2.95

Any 4 Mini Disney Pans, $9.95

Walt Disney's Mickey, Minnie, Minnie Mouse, Pluto, Goofy, Donald Duck, Bambi, Jiminy Cricket, Pinocchio, Dumbo © Walt Disney Productions.

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For Clubs, Classes, Groups! Wilton Film Shows Off Best Of Cake Decorating

Explore the wonderful world of cake decorating with the leading expert, Norman Wilton! "The Art of Cake Decorating" is a full color, 30 minute film featuring Mr. Wilton demonstrating basic and advanced decorating techniques. See Mr. Wilton make icing flowers like the rose and daisy, fancy borders like shells and ropes, graceful stringwork, scrolls, sugar molds and more! Enjoy a fun figure piping demonstration, too. The film also features Connie Riherd, professional instructor, creating life-like gum paste flowers. This film is ideal for club functions, class instruction and group activities. Show students or any decorating enthusiast the original Wilton cake decorating methods with this informative and entertaining film. For free information on how to order write: Wilton Enterprises, Sales Promotion Dept., 2240 W. 75th St., Woodridge, IL 60515.

SHAPED PANS

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1. NEW! Spaceship Pan. Blast-off to party thrills and excitement with a futuristic spaceship cake! Shaped aluminum pan takes one cake mix. 15" x 10⅞" x 1¾". Full directions with alternate decorating ideas.
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2105-X-255. Each, $6.50

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